

# Chefs di Domani

## Dinner

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### Small Plates

**Arancino** \$6

*Croquette of creamy risotto breaded and deep-fried, stuffed with tasty new ingredients  
Ask your server for this week's stuffing!*

**Sticky Wings** \$8

*Six wings tossed in a spicy Korean caramel sauce, served with house pickled veggies*

**Bruschetta Autunno** \$6

*Crostini topped with caramelized onions, Cremini mushrooms, crushed red pepper and herbed goat cheese*

**Soup of the Day**

*Bowl \$5 Cup \$3*

**Caesar Salad** \$6

*Romaine, parmesan, croutons, and Caesar Dressing*

**Chateau Salad** \$5

*Mixed greens, cherry tomatoes, carrots, cucumbers, and croutons, served with choice of dressing*

**Cranberry Walnut Salad** \$6

*Mixed greens, Bleu cheese, apple, bacon bits, cranberries, walnuts, with Balsamic vinaigrette*

### Main Stays

*Add a small salad for \$3*

**Delmonico** \$18

*Hand-cut ribeye, parsnip and potato mash, asparagus, tobacco onions*

**Chile Braised Short Rib** \$17

*Chile red wine reduction, parsnip and potato mash, wilted bacon spinach, brown butter bread crumbs*

**Southern Fried Chicken** \$12

*Bone-in leg and thigh, cheddar cheese corn waffle, maple chili sauce, parmesan pine nut Brussels*

**Pan Seared Duck Breast** \$17

*Candied garlic sauce, risotto, parmesan pine nut Brussels*

**Pan Roasted Salmon** \$15

*Maple chili glaze, risotto, asparagus*

**Pork Chop** \$16

*Pomegranate glaze, parsnip and potato mash, parmesan pine nut Brussels*

*\* Contains ingredients known to be allergens such as nuts and seeds.*

*\*\* Consuming raw or undercooked meats may increase your risk of food borne illness,  
especially if you have certain medical conditions*