

Chefs di Domani

Dinner

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!*

Pan-seared Scallops \$8

5 scallops served with rainbow chard salad, honey-citrus glaze

Beef Poutine \$7

Hand-cut French fries, shredded beef, cheddar cheese, scallions

Soup of the Day

Bowl \$5 Cup \$3

Caesar Salad \$6

Romaine, parmesan, croutons, and Caesar Dressing

Chateau Salad \$6

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

Orange Spinach salad \$7

Spinach, orange slices, candied almond, fennel, with orange 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, mashed potatoes, wilted bacon spinach, gremolata

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

Glazed salmon \$15

Honey-rosemary mustard glaze, risotto, broccolini

Pork Chop \$16

Sweet and sour glaze, mashed potatoes, broccolini

* 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