



Happy Valentine's Day

Appetizers

Fried Goat Cheese \$12

Fried goat cheese balls with mango chutney and crispy bread

Calamari \$15

Stuffed Calamari in tomato sauce with fresh basil

Arancini \$11

Roasted red pepper arancini with fresh basil and pomodoro sauce

Salads

Caesar \$9

Chopped romaine combined with parmesan and croutons

Field Green \$9

Fresh spring mix topped with cranberries, walnuts and feta

Entrees

Mediterranean Bronzini \$ 38

Pan seared bronzini served over chickpeas and tomatoes with roasted garlic. Served with arugula salad with shaved pear and a blood orange vinaigrette. Finished with crispy capers and balsamic reduction

Short Rib \$31

Wine and herb braised short rib, alehouse cheddar mashed potatoes, charred cipollini onions, steamed asparagus, braising jus, red wine reduction, burnt rosemary

Lamb Shank \$33

Slow roasted lamb shank served with wild mushroom risotto, grand mariner glazed carrots, gremolata

Fettuccini Alfredo \$21

Classic and creamy with shaved parmesan and glass basil leaf
Add grilled chicken \$7

Desserts

Poached Pear \$10

Zinfandel poached pear stuffed with house made mascarpone with a streusel crumble

Mousse Cake \$10

Strawberry chocolate mousse cake

Cheesecake \$10

Raspberry thyme cheesecake with fresh raspberries and white chocolate