

Appetizers

CRISPY CALAMARI

House made cocktail sauce, lemon aioli.

\$10.95

WOOD OVEN CARNITAS QUESADILLA

Flour tortilla filled with braised pork, jack cheese, tomatillo-avocado salsa and chipotle cream.

\$11.50

BAKED SALMON FILO

Oven-baked red chile-spiced salmon, feta cheese and spinach wrapped in filo, with lemon caper aioli and harissa

\$11.95

BEER-BRAISED PORK SHOULDER

On cheddar polenta topped with tomatillo and avocado salsa, sour cream and chipotle sauce.

\$10.95

SAUTÉED MANILA CLAMS

In a white wine butter sauce with diced tomatoes, basil, crushed chile.

Topped with bread crumbs.

\$10.95

SHOESTRING ONION RINGS

Piled-high Mexican sweet onions, thinly sliced and coated in buttermilk and cornmeal, tossed in freshly chopped garlic, parsley and sea salt. Served with ranch sauce.

\$5.95

PORK & PRAWN POTSTICKERS

With Napa cabbage slaw, peanut sauce and red chile oil.

\$9.95

CRAB CAKES

Topped with tarter sauce. Served with anise potato salad and grilled pears.

\$13.95

Sides

GARLIC MASHED POTATOES

\$3.50

MASHED POTATOES

\$2.95

GARLIC FRENCH FRIES

\$3.50

WARM HERB GARLIC BREAD

\$2.50

SAUTÉED SEASONAL VEGETABLES

With extra virgin olive oil and garlic.

\$3.50

BUTTERED FRESH PASTA

With Parmesan cheese.

\$5.95

SAUTÉED BRUSSELS SPROUTS

\$3.50