

Light Fare Dinner Menu

**Mini Burger Bites*

*Mini Kobe Beef Burger with Horseradish Crème Fraiche,
Mini Ahi Tuna Burger with Wasabi Aioli, Mini Grilled
Angus Burger With Homemade
Tomato Ketchup \$18*

Stone Baked Thin Crust Pizza

*Prosciutto De Parma, Fresh Arugula and Asiago Cheese
With Truffle Oil \$16*

Or

**Scottish Smoked Salmon, Dill Crème Fraiche
And Sevruga Caviar \$18*

Or

*“Magherita”
Fresh Mozzarella, Basil and Aged Balsamic \$14*

**Seared Ahi Tuna Tatine*

‘A la Nicoise’

*Seared Ahi Tuna With Haricot Verts, Tomato Confit,
Black Olives And A Hard Cooked Egg Served on
French Baguette \$16*

**‘Fruits De Mer’*

*Townsend Seafood Platter
Smoked Salmon, Oyster, Shrimp
And Lobster Medallion Served on Crushed Ice
With a Trio of Dipping Sauces \$24*

**Consuming raw or undercooked meats, seafood, shellfish or eggs may
increase your risk of food born illness*

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****Antipasto***

Abruzzese Fennel Sausage, Hot Coppa Salami, Chorizo Casero, Prosciutto Di Parma, Teleggio and Idiazabel Cheeses, Roasted Peppers, Cornichons, Olives and Warm Baguette \$18

****Grilled Certified Angus Chopped Sirloin (8oz)***

Served With Choice Of Cheese And Served On A Toasted Onion Kaiser Roll \$18

****Veal Paillard***

Thinly Sliced and Grilled Veal Loin, Served with Sauce Pistou, Arugula and Shaved Parmigiano Reggiano \$14

****Maine Diver Scallop “Bruschetta”***

Pan Seared Maine Diver Scallop, Tomato Confit, Roasted Sweet Garlic Mousse, Verjus and Aged Balsamic Vinegar \$16

****Seasonal Oysters***

*Cucumber Mignonette, Mango Ginger, Traditional Cocktail
Half Dozen \$18*

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