



First Course

California Corn and Red Bell Pepper Chowder 7

Soup of the Day 7

Choice of Firestone Double Barrel Steamed Mussels or Clams (or both)
crispy pancetta, spinach, charred plum tomatoes, jalapeño 13

Crispy Sausage and Cheese Raviolis
salsa verde, chipotle ranch 9

Vintner's Plate
local sausage, olives, roasted garlic, crostini, premium cheeses, grapes 15

Fried Grouper Fingers
green herb mayonnaise, lemon 14

Enoteca Caesar Salad Wedge
garlic croutons, shaved parmigiano reggiano, anchovies 7

Baby Spinach, Strawberry, and Hearts of Palm Salad
toasted walnuts, poppy seed vinaigrette 8

Guava Glazed Baby Back Ribs
salad of gala apples, curried pecans, and bermuda triangle goat's cheese 12

Cone of Sweet Potato Fries
roasted garlic remoulade 7

Salad Additions: \$7
Grilled Chicken Breast
Pan Seared Scallops

Parties of 8 or more: no split checks please, subject to 20% service charge

Menu Created by Brady Thomason



Second Course

Grilled Mahi Mahi

Greek salad of cucumber, cherry tomatoes, kalamata olives, tzatziki, and lemon vinaigrette 24

Coconut Crusted Halibut

jasmine rice, soy glazed vegetables, pineapple curry cream 28

Pan Roasted King Salmon

warm fingerling potato salad, capers, chives, red onion, bacon, mustard vinaigrette, dill crème fraiche 25

Pan Seared Sea Scallops

ricotta gnocchi, roasted red pepper and leek alfredo, parmigiano reggiano 24

Roasted Colorado Rack of Lamb

white cheddar potatoes au gratin, broccolini, black pepper horseradish sauce 31

Grilled Porterhouse Pork Chop

tuscan potatoes, chili tomato ragout 27

Lemon Grilled Chicken Breast

succotash of sweet corn, fava beans, shiitake mushrooms, and bacon 21

Grilled Certified Angus Filet Mignon

white cheddar potatoes au gratin, broccolini, herbed butter 34

Grilled 14 oz. Certified Angus Ribeye

garlic fingerlings, balsamic glazed asparagus, horseradish crème fraiche 36

Sides \$4

White Cheddar Potatoes au Gratin • Tuscan Potatoes • Garlic Fingerling Potatoes
Greek Salad • Grilled Balsamic Asparagus

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