

INTRODUCTIONS

Cheese Fondue Classic Gruyère or Feature Fondue Served with bread medley, broccoli, carrots, Cauliflower, cherry tomatoes, and apples	15
Artisan Cheese Plate Chef's selection with contrasts	12
Soup du Jour	5
Calamari Panko coated, served with soy ginger and spicy aioli dipping sauces	7
Hummus Trio Roasted red pepper, traditional, and black bean. Served with warm pita bread	7
Caesar Salad Crisp romaine leaves, homemade dressing, crisp bacon, croutons and Parmigiano	6
Baby Spinach Salad Served with almond crusted goat cheese, cherry tomatoes, and black olive vinaigrette	6
Panzanella Caprese Salad Roma tomatoes, fresh mozzarella, basil, EVOO, balsamic reduction, and focaccia slices. Served chilled or baked.	6
Gougères Savory choux pastry dough tossed with gruyère and baked until golden brown, served with a cherry kirsch sauce	7
Pan-seared Salmon Cakes Served with Asian slaw tossed in a soy ginger aioli	5
Baked Brie Puff pastry wrapped brie served with grapes, apples, toasted pecans, and strawberry coulis	7
The Stellar Twist Focaccia blend twist served with rosemary garlic butter and honey butter	4

ENTRÉES

12-oz Ribeye With choice of Lobster or Truffle Butter. Served with gorgonzola mac and cheese, and mushroom ragout	22
Surf and Turf 5oz beef tenderloin with red wine demi-glace, crab cake with Meyer lemon and parsley pesto, roasted corn and bacon polenta cake	24
Pan-seared Sea Bass 6oz filet topped with a balsamic mushroom and shallot sauce served with eggplant gratin	20
Feature of the Day	Market Price

Please inform server of
any food allergies

18% gratuity may be added to
parties of 8 or more

Coffee provided by Westend Coffee

SMALL PLATES

Portobello Wrapped Scallops Served with cauliflower puree, Parmigiano crisps, and lemon brown butter	12
Beef Tenderloin with Red Wine Demi-glace Served with a potato cake, roasted sweet pepper salad, and shallot rings	16
Pork Tenderloin Wellington with Creole Mustard Sauce With caramelized onion and apple duxelle, served with red potato succotash	10
Grilled Vegetable Baklava with Roasted Red Pepper Artichoke Mornay Zucchini, squash, spinach, Portobello, onions, and feta cheese wrapped in filo dough	8
Beef Scallopine with Chimichurri Sauce Marinated tenderloin, served with ratatouille	12
Broiled Chicken with Lemon Cream Sauce Served with spinach and saffron risotto cake	9
Grilled Eggplant with Fried Basil Gnocchi Topped with fire-roasted tomato sauce and Parmigiano shavings	8
Pan-seared Atlantic Salmon With balsamic-cranberry sauce, sautéed fennel, peppers and sweet potato purée	11

CONFECTIONS

Chocolate Fondue Strawberries, apples, bananas, pound cake, cookie chunks, and marshmallows	15
White Chocolate Cheesecake Topped with blood orange sauce	7
Sourdough Banana Bread pudding Topped with caramel sauce and served with homemade cinnamon ice cream	7
Tiramisu Traditional preparation, served with Meyer lemon anglaise	7
Chocolate Grand Marnier Soufflé With espresso gelato. Please allow 15-20 minutes for preparation.	8
Apple and Pear Empanadas Served with homemade cinnamon ice cream. Topped with cheddar cheese upon request	6
Crème Brûlée of the Day	6
Dessert Sampler One empanada, one brûlée, tiramisu and white chocolate cheesecake	10