

· · · share & nosh

* share + nosh items \$2 off everyday during happy hour 3:30p – 5:30p

roasted bruschetta. almond basil pesto. feta. fresh mozzarella. italian balsamic reduction	7
sautéed french green beans. olive oil. garlic. parsley. lemon zest	7
gorgonzola potatoes. gorgonzola cheese. thyme. half-smashed fingerling potatoes. garlic butter	7
calamari. lime cilantro aioli. citrus zest. frisee. arugula. sea salt. black pepper	10
warm brie. seasonal fruit chutney. roasted garlic cloves. berries. toasted bread and crackers	10
shrimp cocktail. five jumbo shrimp poached and chilled. wasabi arugula aioli & cocktail sauce	12
venissimo artisan cheese plate. aged cheddar. fourme d'ambert bleu. brie d' meaux	12

· · · soups & salads

italian sausage & white bean soup. diced andouille sausage. chicken & beef broth. orzo pasta. arugula. tomatoes	8
french onion soup. rich chicken & beef broth. caramelized onions. sourdough and melted gruyere cheese	8
roasted tomato bisque & grilled cheese sandwich. rich tomato bisque. cheddar and swiss sandwich	10
our garden salad. feta. red onion. baby lettuce. cherry tomato citrus vinaigrette	7
candied apple & pecan salad. fourme d'ambert bleu cheese. arugula + spinach. shaved parsnip. shallot vinaigrette	8
strawberry and arugula. fresh strawberries. bleu cheese. spinach. frisee. toasted almonds. balsamic vinaigrette	9
caesar salad. romaine lettuce. cilantro. arugula. avocado. pepitas. feta cheese. caesar dressing	9
add seared chicken	13

· · · land

seared achiote chicken sandwich. achiote + garlic rub. gruyere cheese. arugula. lime cilantro aioli. garlic fries	10
mongolian cheesesteak. filet mignon. gruyere cheese. scallions. caramelized onion. shrooms. garlic fries	11
the burger w/garlic fries. cheddar cheese. garlic aioli. caramelized onions. oven-dried tomatoes. arugula. pickle	13
filet mignon. choice of 5 or 8 oz filet. wild mushrooms. french green beans. gorgonzola potatoes. demi glace	22/29
italian sausage penne. grilled italian sausage. penne pasta. cherry tomatoes. bolognese sauce	16
spicy chicken arrabiata pappardelle. wild mushrooms. achiote & garlic seared chicken. spinach & arugula	19
braised beef stroganoff. braised shortrib. fresh pappardelle pasta. cremini cream sauce. english peas. scallions	21

· · · ocean

black mussels. steamed in a garlic and habanero pepper butter sauce. toasted bread	11
clam & shrimp boil. garlic & habanero pepper butter sauce. fingerling potato. sweet corn. andouille sausage	22
wild pacific northwest salmon. basil pesto. orange balsamic reduction. citrus puree. orzo pasta. pea tendrils	24
local seabass. sweet corn. orzo pasta. pea tendrils. baby carrots	18

· · · lightning bug's

* for guests 12yrs and younger

grilled chicken breast & carrots. chicken breast with teriyaki sauce	7
breaded chicken strips & fries. two breaded & fried chicken strips. thin cut french fries	9
grilled cheese sandwich & fries. cheddar and swiss sandwich. thin cut french fries	8
small penne pasta. sautéed with butter & parmesan cheese	5
w/ bolognese or marinara	7

· · · end

crème brûlée. liqueur infused custard with a hard caramel crust. fresh berries	7
chili chocolate cake + ice cream. dark chocolate flourless cake. cayenne ganache. vanilla or chocolate ice cream	7
seasonal fruit cobbler. seasonal fruit cooked down sugar and spices. brown sugar crumb. vanilla ice cream	7
two scoops of ice cream. choice of vanilla or chocolate with two warm chocolate chip cookies	7
fresh seasonal fruit. bowl of fresh cut fruit	7

spring 2010

culinary team: chef de cuisine craig jimenez
sous chef eric manuel. phillip esteban
paco escalante. chris arzola. champ soeung
food + beverage manager ande cogsdill



firefly