



First Course

Cal Poly Cheddar and Fat Tire Ale Soup

garlic croutons 9

Soup of the Day 9

Choice of Firestone Double Barrel Steamed Mussels or Clams (or both)

crispy pancetta, spinach, charred plum tomatoes, jalapeño 14

Vintner's Plate

local sausage, olives, roasted garlic, crostini, premium cheeses, grapes, tempura broccolini and lemon 16

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

-with grilled chicken 13

-with sautéed scallops 15

Baby Spinach, Strawberry, and Hearts of Palm Salad

toasted walnuts, poppy seed vinaigrette 9

-with grilled chicken 14

-with sautéed scallops 16

Avocado, Orange and Jicama Salad

honey citrus vinaigrette, bleu cheese 9

Grilled Spring Asparagus Salad

mild goat cheese, roasted garlic, shaved red onion, pine nuts, dijon balsamic vinaigrette 9

-with grilled chicken 14

-with sautéed scallops 16

Roasted Chioggia Beet and Goat Cheese Salad

shaved fennel, orange supremes, citrus vinaigrette 9

-with grilled chicken 14

-with sautéed scallops 16

Guava Glazed Baby Back Ribs

salad of gala apples, curried pecans, and bermuda triangle goat's cheese 14

Cone of Sweet Potato Fries

roasted garlic remoulade 9

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

Presented by Executive Chef Luis Salazar



Second Course

Braised Lamb Shank

sofrito of chorizo, roasted garlic and bell peppers, potatoes 39

Grilled King Salmon

succotash of sweet corn, fava beans, shitake mushrooms, and bacon 29

Seared Sea Scallops with Ricotta Gnocchi

spring leeks, roasted red bell peppers, parmigiano reggiano 27

Coconut Crusted Halibut

jasmine rice, soy glazed vegetables, pineapple curry cream 32

Plank Grouper with White Rice and Haricot Verts

Tequila lime marinade with pineapple mango salsa 29

Pan Roasted Herbed Chicken Piccata

white cheddar potatoes au gratin, summer squash 25

Grilled Porterhouse Pork Chop

sherry mustard glaze, tuscan potatoes, balsamic grilled asparagus 29

Grilled Certified Angus Filet Mignon

whipped shallot mashed potatoes, Vermont haricot verts, herbed butter 38

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
Whipped Shallot Mashed Potatoes • Grilled Balsamic Asparagus

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

Presented by Executive Chef Luis Salazar

