**Small Plate Specials**

**Beet Carpaccio** *$12.00*

*Thin shaved golden and red beets and goat cheese with balsamic glaze, sesame seeds, capers and arugula. Tossed in our orange Tarragon vinaigrette*

**Antipasto Taco** $13.00

*Gouda, Prosciutto, Banana peppers, Kalamata and green olives, and arugula wrapped in* *Soppressata shell*

**Mango & Arugula Salad "V"** *$14.00*

*A fresh arugula salad tossed with house-made orange tarragon vinaigrette topped with* *mangos, walnuts, red onion, and pomegranate. Drizzled with balsamic reduction*

**Mussels La Meuniere***$18.00*

*Fresh steamed mussels with garlic white wine sauce- served with crispy crostini's*

**Braised Short Rib Ravioli** *$15.00*

*Three jumbo raviolis, stuffed with slow braised beef short rib filling. And covered in a house made*

*European cheese sauce.*

**Main Course**

**Pizza de Europa***$18.00*

*Wood fired pizza with white sauce, Wild mushrooms, Mozzarella, Fontina, Gouda, and Greyure cheese.*

**Balsamic Ribeye** $27.00

An 8oz seared Ribeye steak topped with a balsamic sauce with garlic, mushroom, and onions. Served with vegetable and starch of the day

**Chicken Cacciatore**$22.00

Chicken breast, red onions, bell peppers, green olives, garlic and spices. Slow simmered in a fresh made tomato base. Served over a bed of rice.

**Pork loin with Peach Chutney** *$22.00*

*Seasoned, pan seared pork loin topped with a delicious house made Peach chutney. Served with starch and vegetable of the day*

**French Fishermen’s Risotto** *$29.00*

*A classic French seafood broth made from saffron, cumin, chipotles, vegetables and a seafood base served over house-made risotto and topped with four colossal shrimp*

**Duck Confit with fresh Orange Meuniere sauce** *$29.00*

*Slow roasted duck leg and thigh topped with house-made orange infused wine sauce. Served with starch and vegetable of the day*

**Chicken curry** *$22.00*

C*hicken breast sauteed in a creamy French curry sauce served with rice and vegetable of the day* **Crispy Skin Salmon with Harissa Buerre Blanc** *$26.00*

*Fresh salmon topped with a lemon butter sauce with spicy harissa. Served with starch and vegetable*

*of the day*