



Starters

STEAMER CLAMS

1 pound of clams sautéed with garlic, heirloom tomatoes, garlic broth and lemon. Finished with herb oil, scallions and grilled focaccia – 18

CRISPY CALAMARI

Crispy battered calamari seasoned and served with remoulade, romesco sauce and a grilled lemon – 16

BURRATA CAPRESE

Heirloom tomatoes layered with pesto-stuffed burrata cheese, grilled and chilled asparagus, white balsamic reduction and citrus herb oil – 16

BACON WRAPPED PRAWNS

3 bacon wrapped shrimp with white balsamic fig glaze. Served over small vegetable salad and finished with goat cheese and local micro greens – 13

Salads

All salad dressings are made in-house

Entrée salads come with a cup of minestrone or soup of the day

CHICKEN CAESAR

Layers of crisp romaine leaves with parmesan, garlic-rosemary croutons, grape tomatoes, creamy caesar dressing and grilled chicken breast – 22

PEACH PRAWN

Salad greens tossed with grilled peaches, julienned red onion, goat cheese, toasted walnuts and a peach-poppy seed vinaigrette. Topped with bacon-wrapped fig glazed shrimp – 26

ANTIPASTO CAPRESE

Salad greens tossed with julienned pepperoni, salami, red onion, and mozzarella balls. Heirloom tomatoes and pesto balsamic vinaigrette. Finished with pepperoncini and citrus herb oil – 22

“Good Food is the ingredient that binds us together.”

Split fee 4 ~ Substitutions subject to extra charge

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness



Entrées

Includes house-made focaccia bread with dipping oil and your choice of soup or salad

HOUSE-CUT RIBEYE

14oz. ribeye charbroiled and served with made-to-order mashed potatoes and grilled asparagus. Finished with Karline's signature steak butter – 42

SEARED SCALLOPS

Scallops seared in clarified butter and served over parmesan-spinach risotto and tri-colored carrots. Finished with house-made romesco sauce and citrus herb oil – 36

CHICKEN MARSALA

Organic chicken breast sautéed with garlic, shallots and mushroom, deglazed with marsala wine and brandy, finished with cream reduction. Served with mashed potatoes and grilled asparagus – 28

GRILLED SALMON

Seasoned and grilled salmon filet served on spinach-pesto risotto and grilled asparagus. Topped with heirloom tomato-caper butter sauce and local micro greens. Finished with citrus herb oil – 32

CRISPY SEARED DUCK

Pan seared duck breast served medium rare with spinach risotto, tri-colored carrots and a white balsamic fig sauce. Finished with goat cheese crumbs and local micro greens – 34

GARLIC GRILLED PRAWNS

5 shrimp marinated in garlic and grilled. Served over heirloom tomato, and parmesan-spinach risotto with tri-colored carrots. Finished with local micro greens and roasted red bell pepper pesto – 32

Pastas

Includes house-made focaccia bread with dipping oil and your choice of soup or salad

CRISPY FRIED LASAGNA

Lasagna pasta sheets layered with house made bolognese, ricotta cheese, and mozzarella. Breaded with panko and lightly fried, served on a bed of marinara, parmesan-garlic alfredo and fresh pesto – 26

LINGUINI & MEATBALLS

Linguini tossed with house made marinara and topped with meatballs, parmesan cheese, and a dollop of fresh pesto – 23

SEAFOOD FETTUCCINI

Diced salmon sautéed with shrimp, scallops, garlic, shallots, spinach and heirloom tomatoes. Finished in a pesto-parmesan cream sauce and tossed with hand-cut fettuccini. Topped with parmesan – 30

PIZZA MAC

Pepperoni sautéed with mushrooms, garlic, oregano in a mozzarella and parmesan cream sauce. Served on a bed of house-made marinara and topped with parmesan and fresh herbs. – 23

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