
LES ENTRÉES STARTERS

TIGER PRAWNS 18 Tiger Prawns sautéed in Chef's infused Thai sauce reduction.

TUSCAN OLIVE TAPENADE 13 Greek Kalamata Olive tapenade and sliced Dubliner cheese, drizzled with olive oil and balsamic reduction.

SMOKED SALMON 15 Goat cheese wrapped in smoked Alaskan Salmon, drizzled with olive oil, capers and zested with lemon.

» Crostini

"CASABLANCA" HUMMUS & PITA 12 Chef's made-from-scratch, Garbanzo, Pine Nut, Pesto, Sriracha Hummus, drizzled with olive oil, served room temperature.

» Pressed Pita

BRUSCHETTA 13 Chef Bojji's fresh made-from-scratch mango pico, Basil, Garlic, olive oil, Dubliner cheese, balsamic reduction

» Crostini

PROSCIUTTO 17 Italian ham aged 68 Months, placed on Goat cheese, berry marmalade, sliced Dubliner cheese, capers, drizzled with olive oil and balsamic reduction.

» Crostini

CREATIVE TACOS

CHICKEN OR SHRIMP 14 / 18 Chef's made-from-scratch fresh mango pico, sprinkled Feta cheese and drizzled with Chef's Thai infusion.

» Chicken 14 / Shrimp 18

FLATBREAD

SHRIMP AVOCADO FLATBREAD 13 Naan Bread, basted with made-from-scratch Pesto, Mozzarella cheese, shrimp, fresh Roma tomato, avocado, basil, drizzled with olive oil and balsamic reduction.

MARGHERITA FLATBREAD 10 Naan Bread, basted with made-from-scratch Pesto, Mozzarella cheese, fresh Roma tomato, basil, drizzled with olive oil and balsamic reduction.

THAI CHICKEN FLATBREAD 12 Naan Bread, Mozzarella cheese, roasted chicken, cilantro, drizzled with olive oil and Chef's infused Thai sauce reduction.

PANINI

CHICKEN PANINI 14 Perfectly pressed panini, filled with hand pulled roasted chicken, provolone, basted with made-from-scratch pesto and Garlic Parsley Sriracha mayo aioli.

» Salad or Soup Du Jour

GARDEN VEGETABLES

CHEF'S SALAD 10 Mixed greens topped with seasonally fresh garden vegetables.

» Add Shrimp / 8 / Add Smoked Salmon / 10 /

BEET SALAD 12 Freshly marinated beets, stacked with Gorgonzola, onion, tomato and drizzled with Chef's made-from-scratch vinaigrette.

ITALIA INSPIRED

🍷 **PAELLA WITH AN ITALIAN TWIST 19** Cheese stuffed Tortellini, sautéed in Saffron, Garlic, Capers and Thyme, then reduced with Gorgonzola, tomato and cream and zested with lemon.

» U10 Scallop / 4 / Shrimp / 8 / Chicken / 6 /

PASTA ALLA PUTTANESCA (ITALY) 16 Tomato, Capers, Kalamata Olives, Garlic, Onions and Peperoncini, sautéed in olive oil, served over velvety pasta and sprinkled with Feta.

FARMER'S (CONTADINO'S) PASTA (MINNESOTA) 19 Fresh vegetable Du Jour, sautéed in Cognac, Saffron, cream and Served over velvety pasta.

» U10 Scallop / 4 / Shrimp / 8 / Chicken / 6 /

16TH CENTURY GENOA 18 Fresh Garlic, Basil and Pesto, sautéed in olive oil over baked pasta, then zested with lemon and sprinkled with Pine Nuts.

» U10 Scallop / 4 / Shrimp / 8 / Chicken / 6 /

CHEF'S HERITAGE

TAGINE A LA FRANCAISE (FRANCE/MOROCCO) 17 / 23 Seasonal organically grown fresh vegetables, sautéed in olive oil and reduced with white wine.

» Vegan / 17 / Chicken / 23 /

MEATBALLS (MOROCCO) 17 100% Ground Beef, made with love by Chef Bojji in his mother's specialty seasoning.

» Crostini

MOULIN ROUGE CABARET CHICKEN (FAMOUS CABARET IN PARIS) 22 Hand pulled roasted chicken, sautéed with mushrooms, Spinach and Garlic, reduced in Gorgonzola, brandy, cream, then garnished with roasted Walnuts and Gorgonzola.

» Baguette

FAR EAST

GFSPICY BEIJING GOLDEN WOK 19 Fresh vegetable du jour, sautéed with Garlic, Onion and Ginger in white wine, Thai curry, then zested with lemon over rice noodles.

» U10 Scallop / 4 / Shrimp / 8 / Chicken / 6 /