

Dinner

First Flavors

Grilled Eggplant topped with Sautéed Wild Mushrooms & melted Gorgonzola Cheese	3.50
Escargot nestled in Puff Pastry, topped with a Pancetta & Toasted Almond Sauce	5.50
Warm Scallop Salad with Roasted Bell Peppers & Balsamic Vinegar over mixed Bitter Greens	5.50
Jilly's House-Cured Salmon of the day	6.50
Smoked Shrimp Tamale with Garlic-Chili Oil & Creme Fraiche	5.95
Focaccia of the day	—

Soups

Roasted Eggplant	Bowl	3.95
Soup du Jour	Cup	1.95
	Bowl	3.50

Salads

Caesar Salad with Anchovy & Croutons	3.95
Thai Shrimp Salad with Cilantro Cream, Sweet & Spicy Szechwan Sauce & Crispy Wontons	6.50
Salad of Seared Duck Breast with Mixed Greens, Raspberry-Walnut Vinaigrette & Goat Cheese Crouton	7.95

Pastas

Orecchiette with Artichokes, Roasted Red Pepper, Squash & Goat Cheese in Mushroom Essence	9.50
Linguine with Shrimp, Basil, Tomato & Broccoli in Garlic Olive Oil	13.50
Tortellini with Scallops, Shrimp, Mushrooms & Mustard Cream	13.95
Angel Hair Pasta with Chicken, Sundried Tomato, Wild Mushrooms & Bell Peppers in a light Chicken Broth	9.50
Spinach Fettuccini with Onions, Capers, Black Olives & Garlic in a Tomato Sauce	8.95

Entrees

Seared Duck Breast with Leg Confit, Tangerine Jus & Garlic Potato Puree	13.50
Eggplant Napoleon with Sweet Potato Haystack & Vegetable Coulis	11.50
Oven Roasted Chilean Sea Bass with Sesame Seed Crust, Stir-Fry Angel Hair Pasta & Ginger Tomato Broth	16.50
Sautéed Scallopini of Veal with a light Anchovy-Lemon Sauce & Potato Napoleon	14.95
Dry-Seared Filet of Salmon over Creamed Cabbage & topped with Peppercorn Veloute Sauce	13.95
Grilled Free-Range Chicken Breast with Orange, Mango, Pineapple Salsa over Spicy Vegetable-Studded Rice	11.00
Grilled Venison Loin accompanied by a light Cranberry Sauce & Custard Potato	18.95
Steak & Fries with Chive Butter	15.50

Soup or House Salad & Sorbet Included
Save room for our Homemade Sweets



Wild Mushrooms on the side 5.00