

LITTLE SNACKS

ARANCINI cheese stuffed rice balls, fresh herbs, pomodoro 9-	PORK BELLY ^{GF} red pepper jelly 9-	PROSCIUTTO DATES ^{GF} piquillo vinaigrette 9-	BRUSSELS SPROUTS ^{GF} pomegranate molasses glaze, bacon, spiced pecans 9-	ARTICHOKES ^{GF}  lager aioli 9-
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SHARED PLATES

SAGANAKI 16- brandy flambe, parker house rolls sub gluten free cauliflower crust +4	PARKER HOUSE ROLLS 9- 4 handmade rolls & herbed butter candle	OYSTERS ROCKAFELLER 20- 6 east coast oysters with creamed spinach, nduja breadcrumbs, lemon
CHARRED CARROTS 14- wood-fire grilled, whipped lemon-feta salsa de herba, spiced pecans	LAMB MEATBALLS 16- cucumber salad, tzatziki, basil mint oil, toasted pine nut	CRAB STUFFED MUSHROOMS 17- roasted mushrooms, crab meat, bread crumbs, fresh herbs, red pepper coulis
CRISPY CAULIFLOWER 15- battered & fried cauliflower, smoked yogurt, salsa de herba, red pepper coulis, toasted pepitas	SHRIMP EGG ROLLS 15- 4 marinated shrimp wrapped in wontons served with bang bang sauce	SPANISH OCTOPUS 24- braised & grilled, romesco, pico de gallo, toasted almonds

SOUP & SALADS

FRENCH ONION	caramelized onions, brandy, beef broth, garlic crostini, bruleed gruyere	9
"OUR" HOUSE ^{GF}	mixed microgreens, arugula, grilled pears, candied walnuts, gorgonzola, pear-walnut dressing	12
SNOWFLAKE CAESAR	tuscan kale, caesar dressing, parmesan cheese, herbed bread crumbs	12
CHOP ^{GF}	romaine, radicchio, tomatoes, garbanzo beans, red onion, kalamata olives, pepperoncini, blue cheese, red wine dressing	13
TOMATO ^{GF}	marinated heirloom farm tomatoes, burrata, torn basil, herb oil, balsamic glaze	14
BEET ^{GF}	salt roasted red beets, whipped feta, orange segments, pistachios, orange honey dressing	14

ADD: 3 GRILLED SHRIMP \$7 | GRILLED CHICKEN BREAST \$9 | SALMON \$14 | FILET \$33

FLATBREADS

CAULIFLOWER GLUTEN FREE CRUST \$4

FOUR CHEESE	house made pomodoro, muenster, havarti, mozzarella and parmesan cheeses	17
THE ITALIANO	genoa salami, mediterranean olives, bell peppers, pomodoro, fresh mozzarella	20
FIGGY JAM	caramelized onions, balsamic fig jam, fresh mozzarella, arugula, aged balsamic	18
BBQ CHICKEN	blackened chicken breast, pineapple bbq sauce, 3-cheese blend, red onion, jalapeno	19

ADD: SAUSAGE \$5 | PEPPERONI \$4 | PROSCIUTTO \$7 | CHICKEN \$4 | MUSHROOMS \$1.50

^{GF} GLUTEN FREE

PASTA



WOOD FIRED

MANICOTTI	ricotta stuffed, pomodoro, three cheese blend, herbed bread crumbs	22
RIGATONI BAVOSA	vodka sauce, roasted tomatoes, three cheese blend, hand pulled mozzarella	22
TRUFFLED RISOTTO ^{GF}	arborio rice, truffled bechamel, wild mushrooms, tuscan kale, grana padano	23

ADD: SAUSAGE \$5 | SHRIMP \$7 | CHICKEN \$9 | SALMON \$14 | OCTOPUS \$17

FISH

WALLEYE ETOUFFE ^{GF}	blackened & pan-seared walleye, white rice, sausage, peppers, onions, bacon gravy, & fried leeks	32
SALMON ^{GF}	herb marinated salmon, lentils, roasted mirepoix, baby kale, black garlic honey glaze 	29
SCALLOPS	pan-seared wild-caught U12 scallops, garlic, shallots, lemon butter couscous	39

MEAT

PHOENIX BURGER	garlic aioli, roasted tomato, onion bacon marmalade, dill pickle, house fries, add cheese +1 	19
MARY'S CHICKEN ^{GF}	grilled & braised, caramelized onions, beef broth, gruyere, whipped potatoes, sauteed spinach 	27
PORK TENDERLOIN ^{GF}	smoked & grilled tenderloin, crispy red potatoes, coleslaw, pineapple bbq glaze 	27
PORK CHOP 10oz	loaded mashed potatoes, roasted brussels, peach bourbon glaze 	25
HOT HONEY CHICKEN	panko crusted chicken breast, deep fried, rolled in hot honey, creamy coleslaw, crispy potatoes	28
FILET MIGNON 8 oz ^{GF}	sliced, whipped potatoes, brandied shallots, grilled asparagus, red wine demi glaze 	47
RIBEYE 14oz ^{GF}	charred broccoli spears, mounted with roasted garlic butter 	47

ENHANCEMENTS

CRISPY POTATOES ^{GF}	LOADED MASH ^{GF}	ROASTED MUSHROOMS ^{GF}	SAUTEED SPINACH ^{GF}	ASPARAGUS ^{GF} 	BROCCOLI ^{GF} 
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