

Salads & Appetizers

***Tu Casa Organic Salad - 8.⁹⁵**

Mixed Greens, Apple, Radish, Brie, Cider Maple Vinaigrette,
Beets and Honey Roasted Walnuts

**** Classic Caesar Salad - 10.⁹⁵**

House Made Caesar Dressing with Double Smoke Bacon and
Paprika and Oregano Croutons

***Beet Salad - 11.⁹⁵**

Fennel Seeds, Lemon Goat Cheese Fritters, Tarragon Crème Fraîche and Beet Gelée

***Japanese Eggplant Parmigiana - 11.⁹⁵**

Tomato, Garlic, Basil Sauce Topped with Bocconcini, Basil and Pesto

Grilled Calamari - 12.⁹⁵

Arugula, Tomato and Corn with Lemon and Olive Oil

Escargot - 13.⁹⁵

Peas, Mushrooms and Tomatoes with Garlic Parmesan Cream Sauce

Mussels Marinara - 11.⁹⁵

Garlic and White Wine Tomato Sauce

Grilled Shrimp - 16.⁹⁵

Pickled Peach Chutney with Roasted Garlic Aioli

Ahi Tuna Two Ways - 16.⁹⁵

Gently Seared Ahi Tuna with Pickled Ginger and Wasabi;
Ahi Tuna Tartare wrapped in Sesame Cones with Ginger, Sesame and Soy Aioli

Braised Beef Shortribs - 15.⁹⁵

Mushroom Risotto and Crispy Shallots

Beef Carpaccio - 17.⁹⁵

Caper Berries, Arugula Salad with Truffle Oil and Shaved Parmigiano-Reggiano

Beef Tartare - 16.⁹⁵

Bone Marrow Bon-Bon, Truffle Crème Fraîche and Garlic Crostini

*** Vegetarian**

**** Can be modified to Vegetarian**

Entrees

****Penne Arrabbiata - 19.⁹⁵**

Spicy Fennel Sausage, Diced Tomato and Hot Chili with Garlic, Basil and Tomato Sauce

**** Shrimp Linguine Aglio e Olio - 21.⁹⁵**

Spinach, Garlic, Olive Oil and Tomatoes with Chili Flakes

****Penne Gorgonzola - 22.⁹⁵**

Double Smoked Bacon, Green Onions and Gorgonzola Cream Sauce

****Mushroom Gnocchi - 23.⁹⁵**

Forrest Mushrooms, Melted Leeks and Bacon with Blue Stilton Cream Sauce

Wild Caught BC Sockeye Salmon - 27.⁹⁵

Ragu of Fingerling Potatoes, Baby Turnips, Carrots and Asparagus with Tarragon Foam

Parmesan Crusted Atlantic Cod - 25.⁹⁵

Roasted Baby Potatoes, Cauliflower, Carrots, Brussels Sprouts and Tomatoes

Oven Roasted Chicken Breast Ballotine - 24.⁹⁵

Herb Gnudi, Mushrooms, Baby Turnips, Roasted Shallots, Carrots and Peas with Sage Chicken Jus

Bone-In Veal Parmigiana - 27.⁹⁵

Bocconcini Cheese, Tomato Sauce Topped with Shaved Parmesan Cheese with Linguine Aglio e Olio and Green Beans

Veal Limone - 23.⁹⁵

Veal Scallopini, Creamy Pomme Purée, Beets, Carrots and Broccoli Rabe with Lemon Butter Sauce

Duck Confit - 26.⁹⁵

Butternut Squash Purée, Roasted Tomato and Green Beans with Apple Marsala Jus

6oz Filet Tenderloin - 37.⁹⁵

Herb Pomme Anna, Peas, Tomatoes and Asparagus with Roasted Shallots



12oz 40 Day Wet Aged USDA Prime Ribeye - 46.⁹⁵

Sarladaise Potatoes, Carrots, Brussels Sprouts, Peas and Cherry Tomatoes

Australian Rack of Lamb - 39.⁹⁵

Mustard and Fennel Crusted with Celeriac Purée, Roasted Roma Tomato and Rapini with Cardamon Jus

Maple Braised Beef Short Ribs - 27.⁹⁵

White Bean Cassoulet and Roasted Carrots with Natural Braising Jus

If you have a special request please ask your Server

Executive Chef: Christofferson Aba

Sous Chef: Cristian Guilas