

Dinner March 8, 2010

Starters

Beef Tartare five dot ranch / classic preparation / crostini / quail egg / parmesan	12
Hedgehog Mushrooms organic anson mills polenta / shaw farm egg / herbs	10
Crab Toast grilled truckee sourdough ciabatta / herbs / lemon / butter	15
Ahi 4 Ways tempura & ponzu / poke & iji / sashimi & soy / seared & nuoc cham	16
Fried Trotters willis farm pork / braised cabbage / caraway / tomato / mustard	12

Soup and Salads

Tomato Soup roasted tomato / red wine / mint / e.v.o.o. / herbs	9
Organic Greens olive crostini / red wine vinaigrette / add goat or blue cheese	8/10
Winter Salad greens / apple / pomegranate / orange / pistachio / balsamic vinaigrette	10
Caesar Salad romaine / white anchovy / parmesan / caesar dressing / crostini	9
Beet Salad frisee / olives / pecorino / avocado / almonds / red wine vinaigrette	12
Chicories Salad chopped egg / parmesan / pine nuts / pancetta & mustard dressing	11
Organic Spinach Salad bacon / blue cheese / tomato / pickled onions / croutons	12

Pasta

Gnocchi marinated artichokes / sun dried tomatoes / goat cheese / truffle cream	15/20
Orecchiette willis farm pork / white pepper / onion / celery / garlic / parmesan	13/18
Percetelli Alfredo arugula / bacon / cream / pecorino / black pepper	13/18
Penne five dot ranch beef braise / porcinis / red wine / onion / pecorino	13/18

Entrees

Grilled Flat Bread spinach / sundried tomato / feta / artichoke / garlic / duck egg	22
Seared Big Eye Tuna bonito mashers / soy glaze / beet gaufrette / cilantro / ginger chips	28
Hawaiian Swordfish split peas / frisee / tempura fennel / blood orange-olive tapenade	27
Steak Frites 8oz. filet mignon / béarnaise / peppercorn demi glace / kennebec fries	42
Steak Frites 12oz. new york strip / béarnaise / peppercorn demi glace / kennebec fries	40
Steak Frites 12oz. top sirloin / béarnaise / peppercorn demi glace / kennebec fries	28
Roast Chicken Breast porcini bread pudding / pinenuts / raisins / bacon / arugula / balsamic	25
Antelope brussels sprouts / crispy onion / marble potatoes / cherry-balsamic demi	32
Lamb chops buttery parsnips / gary's carrots / broccoli rabe / diavolo sauce	32

Side Dishes

Mashers smoked cheddar / scallion / bacon / sour cream	7
Frites lemon aioli / herbs	6
Organic Polenta anson mills / parmesan / extra virgin olive oil	5
Sauteed Spinach shallots / white wine	8
Gary's Carrots butter / sea salt / mint	6

~ Moody's Happy Hour, bar only, everyday from 4-6
Featuring 50% off Well cocktails, Draft Beer and Wines by the Glass (excluding Champagne)

~ Monday Nights, bar only: Top Sirloin Steak and Fries with a Glass of Wine for \$20

~ Tuesday Nights: 50% off Selected Wine List

~ Wednesday Nights: Spaghetti with Meatballs and a Glass of Wine for \$18