

STARTERS

Chilled Golden Tomato Gazpacho, heirloom tomato basil confit 8

Ahi Tuna Tartare, preserved lemons, avocado, tiny greens 11

Maine Diver Scallop Ceviche, tiny greens, blood orange lime vinaigrette 10

Steamed Prince Edward Island Mussels, pinot grigio, roasted elephant garlic, sweet basil 11

Vine Ripe Melon – St. Danielle Proscuitto, frisee, balsamic glaze 10

Jumbo Lump Crab Cake, seared heirloom tomato, bloody mary essence 10

Steak House Wedge, diced roma tomatoes, chopped crispy peppered bacon, gorgonzola blue cheese dressing 9

SALADS

Brissago Caesar, hearts of romaine, grilled sweet peppers, anchovies, parmesan crisp, ciabatta crouton 10

with Chicken 14 with Shrimp 14

Mediterranean Cobb Salad, grilled organic free range chicken, gorgonzola, artichoke, chopped egg, kalamata olives, and crispy pancetta with an aged balsamic vinaigrette 14

Grilled Moroccan Spiced Prime Skirt Steak, fettoush salad, heart of romaine, feta cheese, red onions, kalamata olives, pear tomatoes, cucumber, toasted pita chips with lemon oregano vinaigrette 16

Seared Rare Ahi Tuna Nicoise, heirloom tomato, green beans, sliced hardboiled eggs, fingerling potatoes, champagne vinaigrette 16

SANDWICHES

Roasted Albacore Tuna Salad, wrapped in lavosh with capers and garlic aioli, served with a pear tomato and cucumber salad with lemon oil 13

Herb Marinated Grilled Portobello, fresh buffalo mozzarella, arugula, red pepper aioli on toasted rosemary ciabatta, aged balsamic and baby greens 12

Grilled Black Angus Sirloin Hamburger, choice of cheddar, Swiss or gorgonzola, served on L'Artisan Onion Roll, with crispy shoestring French fries 13

Brissago Club Sandwich, smoked turkey, peppered bacon, arugula, heirloom tomato, avocado, garlic aioli on toasted ciabatta 13

Grilled 6 oz Open Faced Prime New York Steak Sandwich, heirloom tomatoes, arugula, grilled sweet onions, balsamic glaze, rosemary ciabatta and crispy fries 18

MAIN COURSES

Grilled Salmon Paillard, jumbo asparagus, Root vegetables, tiny rainbow greens, warm citrus vinaigrette 15

Arborio Wild Mushroom Risotto, fresh peas, tomato fondue, shaved parmesan 14

Capellini Pomodoro, marinara, shaved parmesan cheese, fresh sweet basil 13

Four Cheese Raviolis, sun dried tomato, vodka cream, sweet basil 14

Miramonte Paella, jumbo shrimp, scallops, mussels, clams, fresh peas, saffron risotto and shaved parmesan 19

Organic Free Range Chicken Breast Piccata, mushroom risotto, broccoli rabe, lemon caper butter 16