



TO GO MENU

Daily

12:00pm-8:30pm

Starters

Arugula Salad \$10

White balsamic & olive oil dressing, seasonal fruit, shaved red onion, parmesan, candied pecan

Caesar Salad \$10

Chopped romaine, double smoked bacon, Grana Padano, fried capers, herb croutons, roasted garlic dressing

Glazed Ribs \$12

11hour sous vide pork ribs, dry spice rub, honey balsamic Dijon glaze, roasted garlic puree

Chicken Wings \$12

Salt and Pepper wings, roasted garlic puree, grilled lemon, Calabrian chili peppers

Burgers/Tacos

Yam Tacos \$12

Garlic aioli, roasted corn salsa, avocado, jalapeno, cilantro, flour tortilla

Chili Prawn Tacos \$14

Avocado sour cream, shaved cabbage, pickled onion, Valentina hot sauce, chipotle aioli, cilantro, flour tortilla

Crispy Chicken Sandwich \$14

House breaded chicken, coleslaw, tomato, pickled onion, avocado cream, chipotle aioli, focaccia bun, house cut fries

Beef & Cheddar Burger \$15

7oz burger, caramelized onion, mushrooms, lettuce, tomato, pickled onion, pickle, aged cheddar, chipotle aioli, sesame bun, house cut fries

Forno-Baked Pizzas

Margherita \$11

Basil & fior di latte cheese

Pepperoni \$14

Two Rivers artisan pepperoni, crushed oregano

Funghi \$13

Truffle cream, ground bacon, red onion, oyster mushroom, cremini mushroom, fresh herbs

Entrees

Fettuccini Bolognese Starter \$13 / Main \$21

House blend of pork, beef & veal, fresh pasta, Grana Padano, basil

Truffle Spaghetti & Meatballs Starter \$14 / Main \$23

Fresh pasta, black truffle cream sauce, meatballs, whipped ricotta

Steelhead & Prawns \$28

Celeriac nage, beluga lentils, roasted radish, grilled artichoke, arugula pistou

Grilled New York 8oz. \$30

New potatoes, double smoked bacon & red onion jam, truffle mushrooms, wilted greens, red wine shallot jus

Desserts

Chef's Daily Creation \$7

Please ask for details

*Alcoholic Beverages To-Go also available
Please ask for details*