

## STARTERS

**butternut squash soup 7.**   
apples, gorgonzola, chives

**grilled chicken wings 7.**   
spicy marinade, jicama slaw, coconut lassi


**butternut squash purses 12.**  
shiitake mushrooms, pecan oil, parmesan, sage,  
brown butter sauce

**ricotta gnocchi 9.**  
sautéed mushrooms, truffle-porcini broth, shaved parmesan

**chorizo taquitos 10.**   
homemade chorizo sausage, jack cheese, mole sauce

**steamed mussels 12.**  
shallots, crushed red pepper, chorizo, saffron broth

**gorgonzola stuffed dates 10.**  
applewood smoked bacon, maple vinaigrette, watercress

**veal and pork meatballs 7.**   
basil, ricotta cheese, tomato sauce

## MAIN PLATES

**orecchiette pasta 19.**   
homemade sausage, grilled radicchio, poached garlic sauce

**pan seared mahi mahi 26.**  
ricotta gnocchi, sautéed mushrooms, haricot verts, chives,  
truffle-porcini broth

**tomato pistou crusted salmon 26.**   
red bliss potatoes, fennel, haricot verts, crème, fraiche,  
cherry tomatoes

**zechuan peppercorn crusted tuna 26.**  
seared *rare*, stir fry vegetables, atzuki inari, snow peas,  
spicy carrot-ginger sauce


**crispy florida whole yellowtail snapper 28.**  
jasmine rice, spicy asian ginger sauce

**pan roasted chicken breast 19.**   
moroccan couscous, ratatouille vegetables, feta cheese,  
harissa, yogurt

**braised beef short ribs 26.**  
roasted red bliss potatoes, applewood smoked bacon,  
mushrooms, shallots

**cinnamon dusted grilled pork porterhouse 24.**  
roasted red bliss potatoes, haricot verts, charcoaled onions,  
apple sage sauce

**pan roasted veal chop 27.**  
mushrooms, sundried tomatoes, polenta cake, goat  
cheese, balsamic reduction

**oak grilled hanger steak 25.**   
caramelized onion mash, haricot verts, gorgonzola,  
crispy onions, red wine sauce

**oak grilled filet mignon 35.**  
caramelized onion mash, haricot verts, gorgonzola, crispy

## SALADS

**heart of romaine salad 8.**   
toasted garlic dressing, parmesan cheese

**nut crusted goat cheese salad 12.**  
granny smith apples, baby greens, sherry vinaigrette,  
port syrup

**arugula salad 10.**  
corn, pancetta, portabellas, pine nuts,  
shaved parmesan, roasted peppers

**greek salad 10.**   
romaine hearts, feta cheese, olives, onions, cucumbers,  
tomatoes, balsamic oregano vinaigrette


**chopped salad 10.**   
charcoaled onions, apples, gorgonzola cheese,  
candied pecans, sherry vinaigrette

## FLAT BREADS 12. each

**chorizo, goat cheese, roasted poblano peppers,  
crispy shallots**

**chicken parmigiana, basil leaves, tomato pistou, fresh  
mozzarella**

## BURGERS

**sirloin burger 14.**   
blue cheese, basil mayo, Nueske bacon, french fries

**lamb burger 15.**  
feta cheese, tomatoes, red onion, olive tapenade,  
yogurt sauce

### TASTE OF HIMMARSHEE

*three-course dinner includes:*

**Starter, Main Plate, Dessert**

**35.**

**Look for the**   
**next to the Menu Choices**

*Not available for sharing or discounts*

**18% gratuity added to parties of six or more including  
all checks with discounts or promotions**