



## RESTAURANT

### STARTERS AND SALADS

**Soup of the night.** cup - \$8.50 or bowl - \$12.75

**SPECIAL - Pelmeni** Ukrainian dumplings filled with pork and herbs with butter sauce. \$15.95

**Cyprus** grilled halloumi cheese, over sautéed spinach, garlic, cherry tomato medley and balsamic reduction drizzle. \$15.75

**The Meyer** live butter leaf, baby kale, apples, ricotta salata, spiced candied walnuts with Five Bee honey- Meyer lemon vinaigrette. \$15.95

**Charley Salad** organic mixed greens, roasted butternut squash, goat cheese, pepitas, fresh pomegranate seeds with roasted shallot vinaigrette. \$15.95

**Winter Caprese** poached butternut squash, burrata, arugula, balsamic reduction, bread. \$20.75

### MAIN PLATES

**SPECIAL - Meatballs** creamy Parmesan polenta, tomato sauce, grilled broccolini on top. \$28.95

**SPECIAL - Idaho Trout** over rainbow roasted potato medley, Brussels sprouts, green beans, finished with roasted shallots aioli. \$29.95

**SPECIAL - Evergreen** house made casarecce pasta with chicken, sun dried tomato and house pesto, topped with parmesan cheese. \$27.95

**P & G Bowl** green lentils, chickpea, roasted yams, cauliflower, topped with yellow curry sauce, pepitas, limes and curly kale. GF and DF. \$25.75

**Wild Mushroom Ravioli** oyster and shiitake mushrooms, leeks, thyme, sage, marsala cream sauce and fresh basil. \$26.75

**Pete's Pasta** mixed cherry tomato medley, white wine, garlic, parmesan cheese, fresh basil served over fresh linguine \$24.75

**Alpine Dinner** white cannellini beans, chicken, radicchio, house cured pancetta, sun dried tomatoes, parmesan cheese. GF and can be made DF. \$27.75

**Grey Goose** pink vodka cream sauce with house cured pancetta over house made casarecce pasta and parmesan cheese \$25.75

add house made pork sausage \$8 **or** add chicken breast \$8.50

**Spaghetti Squash** with house ground Bolognese, basil and parmesan cheese GF. \$24.75

### PIZZAS

**SPECIAL - The Yoshi** applewood smoked bacon, roasted leeks and corn, mozzarella and parmesan cheese. \$19.95

**Stinson** marinara sauce, fresh mozzarella, basil, tomatoes, pesto and arugula. \$21.95

**The Goat** house made pesto, artichoke hearts, goat cheese, spinach, jalapeños. \$20.95

**Shroom** oyster and shiitake mushrooms, sautéed spinach, rosemary, thyme, fontina, parmesan and truffle oil \$22.95

**Margherita** tomato sauce, fresh mozzarella, basil leaves \$18.75

**Flying Pig** house made pork sausage, roasted red bell peppers, fontina, red onions \$22.95

**ADDITIONS: ( these can be added to all our dishes )**

house made sausage \$8

Bolognese sauce \$7.50

chicken breast \$8.50

prosciutto \$7.50

mushrooms \$6

jalapeño \$2

spinach \$6

arugula \$4