

# Dinner

## STARTERS

CRAB CAKES \$12

BUFFALO CARPACCIO \$12

AHI LETTUCE WRAPS\* \$13

GRILLED SHRIMP AND POLENTA \$9

ARTISANAL CHEESE BOARD \$12

WITH HOUSE PICKLED VEGETABLES

SHRIMP BRUSCHETTA \$10

ROASTED PEPPERS, GOAT CHEESE, ARUGULA, TRUFFLE OIL

## SOUPS AND SALADS

ROASTED ROOT VEGETABLE SOUP \$8

WITH CARAMELIZED SHALLOTS AND WILD MUSHROOMS

CHEF'S SOUP OF THE DAY \$8

FLATZ SALAD \$7

FLATZ CAESAR \$8

WALNUT AND FIG SALAD\* \$8

MIXED GREENS, WALNUTS, FIGS, GORGONZOLA, ACAI-BLUEBERRY VINAIGRETTE

SPINACH AND QUINOA SALAD \$8

RED QUINOA, SPINACH, ROASTED TOMATOES, FETA, SAFFRON VINAIGRETTE

## ENTREES

GRILLED RIBEYE\* \$30

WILD MUSHROOMS, PEARL ONIONS, BAKED POTATO, CABERNET GLACE

FILET MIGNON\* \$32

AU GRATIN POTATOES, MUSTARD GREENS, BACON-CARAMEL DEMI GLACE

GRILLED BONE-IN PORK CHOP\* \$24

ALMOND WILD RICE PILAF, RATATOUILLE, CHIMICHURRI

MIXED GRILL

THREE INDIGENOUS MEATS, AU GRATIN POTATOES, RATATOUILLE (ASK YOUR SERVER FOR DETAILS)

OLIVE CRUSTED TUNA \$24

WILD MUSHROOM RISOTTO, CHIMICHURRI

GRILLED SALMON\* \$23

CAULIFLOWER PUREE, MUSTARD GREENS, ROASTED FENNEL AND TOMATO CHUTNEY

GRILLED SHRIMP AND SCALLOPS \$22

CREAMY POLENTA, MUSTARD GREENS, CHAMPAGNE-VANILLA CREAM

FLATZ FIELD AND STREAM \$20

RUBY RED TROUT, SERVED PICATTA STYLE, MIXED GREENS, FRESH BERRIES

GNOCCHI \$18

ROASTED VEGETABLES, BROWN BUTTER, SHAVED PECORINO

JIDORI CHICKEN ROULADE\* \$24

ROSEMARY, FIGS, WILD RICE, PORT WINE REDUCTION

TOASTED PEARL COUS COUS \$18

ROASTED ROOT VEGETABLES, RED PEPPER-ROASTED FENNEL PUREE

WHOLE WHEAT FETTUCCINE \$17

HAZELNUT-ARUGULA PESTO, ROASTED TOMATOES, SHAVED PECORINO

-ADD CHICKEN \$3 -ADD SHRIMP \$4

## SIDES

FLATZ GOURMET SHELLS AND CHEESE \$6

RATATOUILLE\* \$5

AU GRATIN POTATOES\* \$5

BAKED POTATO\* \$5

SEASONAL VEGETABLES\* \$5

FLATZ

SEAN RUSH | EXECUTIVE CHEF

\* GLUTEN FREE OPTION