

D I N N E R  
CURB-SIDE SERVICE ONLY  
775-827-6262 | fax 775-827-6411



## Starters

**Seared Ahi 16** | spice encrusted | citrus slaw | serrano-soy dipping sauce

**Grilled Mozzarella 11** | sun-dried tomatoes | white wine | garlic | shallots | butter | green onion

**Shellfish Cocktail 17** | shrimp | prawns | crab | cocktail sauce | celery | lemon wedge

**Antipasto 12** | chef's choice cured meats and cheeses | marinated olive blend | pepperoncini  
crackers | honey | mustard

## Salads

**House Salad 6** | romaine | mixed greens | seasonal vegetables | garbanzo

**Caprese 11** | fresh tomato | buffalo mozzarella | fresh basil | balsamic evoo drizzle

**Louie-Louie 23** | prawns | shrimp | crab | tomato | asparagus | hard-boiled egg  
crisp romaine | avocado

**Traditional Wedge 11** | chilled iceberg lettuce | blue cheese | hardwood smoked bacon  
cherry tomatoes

**Classic Caesar 11** | romaine hearts | parmesan | seasoned croutons | Caesar dressing

**Add to these salads** grilled chicken, sauteed prawns, seared salmon, or New York steak **9**

## Entrées

**Lamb Chops 26** | porcini red wine reduction | roasted green beans  
baby carrots | mashed potatoes

**Grilled Angus or Beyond Meat Burger 17**

lettuce | tomato | onion | pickles | crispy onions or fries  
add cheese, avocado or bacon **2**

**Steak Frites 26** | New York striploin | pomme frites | butter | red wine demi reduction

**Cioppino 29** | crab | manila clams | tiger prawns | scallops | mussels | market fish  
spicy tomato broth | garlic crostini

**Petrale Sole or Chicken Piccata 23**

roasted crimini mushrooms | lemon caper beurre blanc | linguini | seasonal vegetable

**Short Ribs 26** | hoisin braised short ribs | mashed potatoes | braised spinach

**Grilled Salmon 25** | meyer lemon & ricotta ravioli | chardonnay shallot sauce  
crispy bread crumbs | vegetable du jour

**Filet Mignon 38** | mashed potatoes | bernaise | seasonal vegetable

**Calamari Steak 19** | panko crusted | brown butter | lemon | rice | seasonal vegetable

## Pizza

**Margherita 14** | sliced fresh mozzarella ovalinis | tomato | fresh basil

**Tribeca 16** | Molinari salami | Italian sausage | pepperoni | olives | cheese

Tax not included. 18% gratuity added to parties of 6 or more. Minimum table service \$5 per person. Split item charge \$3. Corkage fee \$17. Private room available for special events, Vino Reno. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness.