

Chef Specialties

Aperitivo

(Appetizers)

- Baked Brie** *with crushed nuts and bacon jam* 12
- Antipasto** *of olives and fresh mozzarella pearls.* 13 GF

Entrata

(Entrees)

- Beef Contadino** 24 GF
rich roast beef, mushroom, tomato gravy, spinach, carrots and potatoes with italian sausage.
- Pork Saltimbocca** 20 GF
Pan roasted with dalmatian sage, wrapped in bacon, served with asparagus risotto, sweet onions and Venetian bone sauce.
- Chicken Piccata** 18 GF
Parmesan and herb crusted chicken breasts, tangy lemon, caper sauce and garden vegetables.
- Ravioli Violina** 20
Cheese Ravioli, Italian sausage, roasted butternut squash, brussel sprouts, and a rosemary walnut sweet cream.
- Seafood Risotto** 20 GF
Shrimp and bay scallops poached in a seafood wine broth with roasted red peppers then finished in lobster cream sauce, served over spring pea risotto.
- Tuscan Salmon** 24
With creamy spinach artichoke sauce, roasted grape tomatoes and smoked gouda, served with fettuccine.
- Grilled Mahi Mahi Caponata** 22 GF
Topped with Sicilian style zucchini, olives, chickpeas, and tomato, served over risotto blanc then finished with sweet and sour agrodolce sauce.

Dolce'

(Dessert)

Seasonal Ice Cream Torte

Aperitivo

(Appetizers)

Bruschetta Tomato tower, chevre and crostini	10	V
Three Cheese Ravioli Toasted with house marinara	10	V
Atlantic Blue Crab Cakes with spicy tartar	12	
Calamari Crispy tenders with spicy marinara	12	
Red Pepper Hummus & Wood Fire Flatbread	10	V
Fried Shrimp Alessi Garlic, butter and parmesan	10	

Premium Sides

5

Baked Potato	House Salad
Brussels & Bacon	Cesar Salad
Cream Spinach	Polenta
Garden Vegetables	Pasta Marinara
Roasted Red Pepper Gouda Soup	

Ensalada

(Salads)

SM | LG

Roasted Carrot Salad	8 12	GF, V
<i>Arugula, roasted carrots, pickled onion relish, sliced radish, pumpkin seeds, with Pumpkin Mole' sauce.</i>		
Spinach Salad	8 12	GF
<i>Spinach, caramelized onions, glazed pecans, bacon, mushrooms, tomatoes, green onion, and feta.</i>		
Beet Salad	8 12	V
<i>Spring greens, roasted beets, avocado, mandarin orange, glazed pecans, feta, fried goat cheese with Citrus Vinaigrette.</i>		
Caesar	5 9	
<i>Romaine, parmesan and fresh croutons with Jillian's Caesar Dressing.</i>		
House	5 9	GF, V
<i>Spring greens, fresh tomato, cheddar, celery, green onion, olives, peppers with Jillian's Italian Dressing.</i>		

Pasta Primo

Calabrian Meatball	16	
<i>Spicy meatball, spaghetti and marinara.</i>		
Hedges CMS		
Tortellini Gardeniere	16	V
<i>Cheese tortellini, garden vegetables, garlic wine sauce.</i>		
Pesto Seafood	22	
<i>Shrimp, scallops, clams, linguine, sunflower basil pesto sauce.</i>		
Ecco Domani Pinot Grigo		
Carbonara Capra	16	
<i>Spiced bacon, ham, onions, peas, garlic, spaghetti, parmesan and egg sauce.</i>		
Shrimp Diavolo	20	
<i>Poached jumbo shrimp, linguine and spicy diavolo sauce.</i>		
Flatlander Red Blend		
Rolled Lasagna	16	
<i>Stuffed with creamy ricotta and slow cooked beef ragu.</i>		
Chicken Parmigania	16	
<i>Lightly breaded chicken breast, spaghetti, mozzarella and marinara sauce.</i>		
Spaghetti Marinara	10	V
Fettuccini Alfredo	14	V

Bambini

Ages 12 and under

9

Beef, Pepperoni or Cheese Pizza
Chicken Strips with Pasta Marinara

 = Pairs With

GF = Gluten Free

V = Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Steaks & Seafood

Served with choice of Premium Side
All items Gluten Free

Ribeye

14 oz, hand cut Choice Angus Beef
finished with a rich demi glaze

🍷 **Rodney Strong Cabernet**
28

Filet Mignon

10 oz. filet, wrapped in bacon,
served on rich demi glaze and
finished with Maitre'd butter.

🍷 **CMS Red Blend**
33

Garlic Medallions

Loin medallions served on rich
demi glaze and finished with
roasted garlic and butter.

22

Salmon Puttanesca

Hand cut Salmon roasted
with olives, onion, garlic,
capers and tomatoes.

🍷 **Chateau St. Jean Pinot Noir**
24

Ahi Tuna Wakame

Sesame crusted, served rare
over seaweed salad with
pickled onion relish, golden
mustard and sweet chili sauce.

24

Ala Cart

Served choice of blackened, parmesan crusted or grilled.

Salmon

12

Tuna

10

Chicken

5

Shrimp

8

Mahi Mahi

10

Wood Fired Pizza

15

Piccante Caldo

(Hot & Spicy)
Marinara, mozzarella,
pepperoni, salami, banana
peppers, jalapenos.

Simplice Piacere

(Simple Pleasure)
Marinara, mozzarella,
sausage, caramelized
onions, roasted garlic
and mushrooms.

Supremo

(Supreme)
Marinara, mozzarella,
pepperoni, sausage,
onions, green pepper
and mushrooms.

BLT

Alfredo, mozzarella, bacon,
tomato, lettuce and mayo.

Maui Wowi

Sweet chili, mozzarella,
ham and pineapple.

Margherita

Olive oil, fresh mozzarella,
roma tomatoes and basil.

Vincenzo

Olive Oil, goat cheese, Italian
sausage, roasted garlic,
spinach and roma tomatoes.

Bellissimo Giardino

(Beautiful Garden)
Olive oil, tomatoes, olives,
onions, spinach, artichokes
and mushrooms.

Pollo Arrosto

(Roasted Chicken)
Alfredo, mozzarella, roasted
chicken, caramelized onions,
spinach and mushrooms.

Scelta Di Carne

(Choice Meat)
Marinara, mozzarella,
beef, pepperoni and
Italian Sausage.

🍷 **Red Pairing, Fattoria Rodano Rosso**

🍷 **White Pairing, Centine Rosé**

GF pizza crust available upon request

Wine

Whites

By The Glass

House White	6 26
Maschio, Prosecco, Italy 187mL	8
Ecco Domani, Pinot Grigio, Veneto, Italy	7 28
Chateau Ste. Michelle, Riesling, Columbia Valley, Washington	8 30
Cupcake, Moscato d'Asti, Asti, Italy	8 30
Centine, Rose, Tuscany, Italy	9 34
Starborough, Sauvignon Blanc, Marlborough, New Zealand	9 34
Kendall Jackson, Chardonnay, California	8 30

By The Bottle

Lamarca Prosecco, Italy	40
Veuve Cliquot, Champagne, France.....	150
King Estates Pinot Gris, Oregon	45
Jenny Dawn Cellars, Chardonnay, Kansas	58
Rombauer, Chardonnay, Carneros, California	80

Reds

By The Glass

House Red	6 26
Chateau St. Jean Pinot Noir, Sonoma, California	8 30
Flatlander Red Blend, Kansas	7 28
19 Crimes Red Blend, Australia.....	8 30
Fattoria Rodano, 'Poggialupi' Rosso, Tuscany, Italy	9 34
Hedges 'CMS' red blend, Columbia Valley, Washington	10 38
Rodney Strong, Cabernet Sauvignon, Sonoma, California	12 42
McManis, Merlot, Lodi, California	9 34

By The Bottle

La Crema Pinot Noir, California	60
Belle Glos 'Las Alturas' Pinot Noir, California	115
Ridge 'Three Valleys' Zinfandel, Sonoma, California	70
Blackbird 'Arise' Red, California	78
Justin Isosceles Red Blend, Paso Robles, California	140
Querciabella Mongrana, Red Blend, Italy	55
Petit Petit, Petit Syrah, California	40
Stags Leap, Cabernet Sauvignon, Napa, California	80
Joseph Phelps, Cabernet Sauvignon, Napa, California	120
Caymus, Cabernet Sauvignon, Napa, California	170

Signature Martinis & Cocktails

Jillian's Margatini - 10

Tito's Vodka, Tuaca, Pallini Limoncello, Amaretto, Sour

Pompeii Martini - 10

Ketel One Vodka, Pama, Pallini Peachcello, Cranberry Juice

Aviation Martini - 10

Aviation Gin, Luxardo Cherry Liqueur, Creme de Violette, Fresh Lemon

Blueberry Mule - 8

360 Huckleberry Vodka, Ginger Beer, Fresh Blueberries, Lemon

Sweet Heat Margarita - 10

El Jimador Reposado, Finest Call Strawberry Puree, Sriracha, Lime Juice, Sour

Royal Spiced Old Fashioned - 12

Crown Royal Vanilla, Chai Brown Sugar Simple Syrup, Bitters and Orange Peel

Turtle Dove Martini - 10

360 Madagascar Vanilla Vodka, Frangelico, Amaretto, Cream

Italian Cream Soda - 9

Amaretto with Caramel Syrup, Soda and Cream | Non Alcoholic - 6

Garden Party - 8

*Hendricks Gin, Elder Flower Liqueur, Rosemary Simple Syrup,
Soda, Cranberry Juice, Cucumber Ribbon*

Beer

On Draught

*Bud Light, Stella, Wichita Brewing Company V6 IPA, Free State Copperhead Pale Ale,
Blue Moon, Boulevard Wheat, Salt City Amber, Sandhills Rotator, Michelob Ultra,
1554, Seasonal Rotator*

In Bottle

*Budweiser, Bud light, Coors Light, Coors Banquet, Corona, Peroni, Heineken, Guinness, St. Pauli
Girl N/A, Michelob Ultra Organic Seltzers*

Spirit Selections

Vodka

*Titos, Grey Goose, Chopin, Ketel One, Skyy Cirtus, 360 Madagascar Vanilla,
360 Double Chocolate, 360 Huckleberry*

Whisk(e)y

*Makers Mark, Maker's 46, Woodford Reserve, Woodford Reserve Double Oak, Jack Daniels,
Gentleman Jack, Basil Hayden, Basil Hayden Dark Rye, Michter's Rye, Knob Creek,
Weller's Special Reserve, Wild Turkey 101, Canadian Club, Crown Royal, Pendleton's,
Seagram's 7, Redbreast, Jameson, Glenlivet, Glenfiddich, Oban, Buffalo Trace, Dewars,
Johnnie Walker Red, Johnny Walker Black, Macallan 12yr*

Gin

Aviation, Bombay, Tanqueray, Hendricks

Rum

Malibu, Bacardi, Captain Morgan

Tequila

El Jimador Reposado, Patron