

postrio

bar & grill

Iced Shellfish

- Kusshi Oysters on the Half Shell, Two Sauces - 3 ea. / 18 half doz
Jumbo Shrimp Cocktail, House Made Horseradish Cocktail Sauce, Fresh Lemon 21
Chilled Shellfish Platter – Trio of Sauces 39

Soups, Salads & Small Bites

- Summer Corn Soup with Roasted Corn and Tomato Relish, Crispy Basil 9
Field Greens with Gorgonzola Cheese, Toasted Pine Nuts, Garlic Croutons, and Sherry-Thyme Vinaigrette 10
Butter Lettuce “Caesar Salad” with Croutons and White Anchovies 12
Heirloom Tomato Salad with Burrata Cheese, Aged Balsamic, and Basil 15
Greek Salad with Feta Cheese, Cucumbers, Tomatoes, and Creamy Yogurt Dressing 14 / with Grilled Shrimp 23
Chinois Chicken Salad with Candied Cashews and Honey-Mustard Vinaigrette 15
Spicy Tuna Tartare with Avocado, Cucumber, Crisp Wontons and Toasted Sesame 19
Crisp ‘Fritto Misto’ with Calamari, Rock Shrimp, Olives, Zucchini, and Garlic Aioli 16
Sautéed Maine Crab Cakes with Tomato Relish and Basil Aioli 17
Shrimp ‘Louis’ Salad, House Made Thousand Island, Endive, Avocado, Heirloom Tomatoes 16
Charcuterie Plate with Grilled Bread, Artisan Cheese, and Marinated Olives 14
Trio of House Made Sausages, Three Mustards, Roasted Peppers, Mache 16
Mesquite Grilled Steak Skewers with Creamy Celery Salad and Steak Sauce 14

Wood Oven Pizza & Calzone

- Margherita - Fresh Mozzarella, Vine Ripened Tomatoes, and Basil 13
Wood Oven Roasted Mushrooms with Leeks, Thyme, and Goat Cheese 14
House Made Pepperoni with Olives and Slow Roasted Tomatoes 14
Spicy Chicken, Roasted Peppers, Eggplant, and Cilantro 14
Salami Toscana, Spicy Soprasata, Pepperoni and Green Chilies 15
Pesto Marinated Shrimp with Goat Cheese, Sun Dried Tomatoes, Rapini, and Basil 19
Calzone with Roasted Eggplant, Basil, and Four Cheeses 15

Main Courses

- Spaghettini Pasta with Tomatoes, Garlic, and Basil Sm.12 / Lg.17
House Made Lasagna with Beef and Sausage Bolognese and Reggiano Parmesan 19
Ricotta Gnocchi with Wild Mushrooms and Black Summer Truffles Sm.13 / Lg.26
White Corn Ravioli with Roasted Corn, Celery Hearts, and Parmesan Cheese Sm.12 / Lg.18
Linguini with Clams, Garlic, Confit Bacon, Chili and Parsley Sm.14 / Lg.21
“Bucatini and Meat Balls” with Spicy Tomatoes, Parsley, Garlic and Pecorino Romano Sm.13 / Lg.18
Steamed Black Mussels with White Wine, Garlic, Grilled Sourdough, and Béarnaise 21
Lobster Club Sandwich on Nine Grain Bread with Apple Wood Smoked Bacon, Arugula, and Tomatoes 28
Steamed Halibut ‘Hong Kong’, Stir-Fried Vegetables, Jasmine Rice, and Ponzu Sauce 28
Beer Battered Fish and Chips with Tartar Sauce and Cole Slaw 24
Chicken ‘Saltimbocca’ with Roasted Potatoes, Baby Spinach, Prosciutto, and Sage 26
Kurobuta Pork Schnitzel with Austrian Potatoes and Whole Grain Mustard Sauce 29

From the Mesquite Grill

- Prime Burger with Vermont Cheddar, Red Onion Marmalade, and French Fries 16
Atlantic Salmon with Summer Vegetables, Warm Tomato Vinaigrette, and Basil 29
Whole Loup de Mer with Fennel Salad, Roasted Fingerling Potatoes, and Salsa Verde 32
Organic Chicken with Potato Puree, Baby Vegetables, and Natural Jus 27
Prime Ribeye Steak with Pee-Wee Potatoes, Asparagus, Trumpet Mushrooms and Brandy Mustard Sauce 39

Executive Chef Mark Sandoval