

Lunch Menu- \$15

1st

Bill's Fried Chicken Salad

crispy chicken, egg, tomato, artichoke, honey mustard & balsamic vinaigrette

Short Rib Ragu Grilled Cheese

sourdough bread, braised short ribs, Monterey Jack cheese, arugula

Campo Lindo Chicken* Gluten and Nut Free

crispy potatoes, roasted garlic, chilies, caper berries, pan butter sauce

2nd

Phyllo

house-made chocolate brownie, phyllo, crème anglaise, Oreo crumble, vanilla bean ice cream

Tiramisu

mascarpone cream, Kahlua and coffee soaked lady fingers, shaved Belgian chocolate

Dinner Menu- \$33

1st

Calamari

fried calamari, cocktail sauce, gazpacho aioli, grilled lemon

Chicken Piadini

flatbread, roasted chicken, bell peppers, feta, hummus, red chili oil

House Soup

roasted pulled chicken, tomato broth, roasted vegetables, orzo

Greek salad *Gluten and Nut Free

lemon Dijon vinaigrette, feta cheese, onions, olives, cucumber

2nd

Campo Lindo Chicken *Gluten and Nut Free

crispy potatoes, roasted garlic, chilies, caper berries, pan butter sauce

Barramundi *Gluten Free

pan roasted barramundi, olive oil crushed potato, leek, kalamata olive, sauce vierge

Flat Iron *Gluten Free

grilled 8 oz flat iron, duck fat confit potato, caramelized onions, gala apple, Brussel sprout leaves apple bourbon demi glace

3rd

Phyllo

house-made chocolate brownie, phyllo, crème anglaise, Oreo crumble, vanilla bean ice cream

Tiramisu

mascarpone cream, Kahlua and coffee soaked lady fingers, shaved Belgian chocolate