



(hors d' oeuvres)

#### **Five Little Tacos**

spicy white fish in skewered little white corn tortillas with cumin-cabbage slaw and salsa fresca over jalapeño black beans  
11.00

#### **Chipotle Fried Calamari**

calamari coated in chipotle breading and served with our fresh cilantro pesto and chipotle aioli  
11.00

#### **Pear Gorgonzola Pizza**

basil pesto on an individually baked crust with gorgonzola cheese, pears and pistachio nuts  
9.50

#### **Little Baked Mac n' Cheese**

our signature "not your mother's style" dish of baked penne with four cheeses, mushrooms, tomatoes & berryhill bacon  
7.00

#### **Bruschetta Pomodoro**

italian classic of grilled bread and fresh tomatoes with onion, garlic, fresh basil, olive oil and balsamic vinegar  
9.00

#### **Baked Brie**

with either brandied apricot sauce or basil pesto and roasted garlic, served with bread  
9.00

#### **Peppered Beef Mignonettes**

crusted and seared with fresh ground peppercorns then served with our creamy fresh rosemary horseradish  
10.00

#### **The Berryhill Torta**

gorgonzola crème cheeses layered with our kalamata olive tapanade and sun-dried tomatoes with fruit and crackers  
7.00

#### **Seared and Peppered Ahi**

pacific ahi tuna lightly seared in crushed pepper then served with gingered soy and wasabi reduction  
12.50

#### **Ginger Kobe Gyoza**

kobe beef and fresh ginger wrapped in wontons, pan seared then drizzled with chile and maple-soy glaze  
14.00

#### **Three Sliders**

*berryhill bacon* with smoked gouda and pesto mayonnaise  
*rocky mountain buffalo* with provolone and red pepper aioli  
*wild pacific salmon* with red curry coconut reduction  
10.50 add 2.00 for chile dusted fries

#### **Wild Salmon Cakes**

wild pacific salmon blended with vegetables, herbs and spices then seared and served over red curry coconut reduction  
10.50

#### **Baked Escargot**

french escargot with garlic-herb and parmesan butter, baked and served with a garlic baguette  
10.50

#### **Mussels and Clams Pound**

chilean blue mussels and little neck clams sautéed in an herb, tomato and garlic wine broth served with grilled bread  
13.00

#### **The 'Mix' (a little of this and a little of that)**

a combination of peppered beef mignonettes with rosemary horseradish, grilled shrimp with spicy cocktail sauce, fried calamari with cilantro pesto and chile dusted fries with chipotle aioli  
21.00

#### **The Mélange**

gourmet cheeses with salami, house smoked salmon, roasted garlic, olives, marinated vegetables, fruit and crackers  
12.50

#### **Sizzled Shrimp**

shrimp sautéed in extra virgin olive oil with garlic, ancho chiles and salt then served sizzling with bread  
12.00

#### **Grilled Shrimp Cocktail**

shrimp grilled to order and served martini style with spicy cocktail sauce  
11.00

#### **Hot Artichoke Dip**

feta and parmesan cheeses with artichoke hearts, served hot with fresh baked bread  
8.00

#### **Chile Dusted Fries with Berryhill Bacon Sticks**

with chipotle aioli  
7.50

#### **Fresh Bread, Marinated Olives and Pecorino**

4.50