

Dinner Menu

SOUPS & STARTERS

TOMATO BASIL SOUP 4 CUP/ 6 BOWL

SOUP OF THE DAY 4 CUP/ 6 BOWL

WARM ASPARAGUS 8

with lemon garlic mayonnaise

ARUGULA FLAN 9

with beet-basil slaw and carrot-pepadew salad

STEAK TARTARE 10

hand cut raw beef mixed with shallots, mustard, lemon, and capers and served with homemade potato chips

ROASTED BEET SALAD 8

mixed greens, roasted beets, maytag blue cheese, bacon, and house vinaigrette

HOUSE SALAD 7

mixed greens, cucumber, cherry tomato and house vinaigrette

PIZZA

10 inch pizza, wood-fired on homemade crust

MARGHERITA 10

crushed tomato sauce, fresh basil and mozzarella

PEPPERONI 10

thin sliced sandwich pepperoni on top of our crushed tomato sauce with mozzarella and provolone

PIZZA OF THE DAY 10

handmade crust featuring seasonal ingredients and cheeses

ENTRÉES

AMISH CHICKEN BREAST 20

oven roasted with sauteed zucchini and leeks, toasted corn bread and lime creme fraiche

HALIBUT 25

with english pea puree, sauteed snap peas, spring onions and bacon broth

SCALLOPS 20

pan seared scallops with spinach risotto

~ risotto without scallops 12

DUROC PORK CHOP 24

bone in pork chop with roasted potatoes, carrots, braised mustard seeds and white wine-tomato jam

LAMB CHOPS 28

served with butter poached fingerling potatoes, fava beans, mint and veal jus

CRESTWOOD BURGER 11

fresh ground beef on a homemade bun, with lettuce, tomato and onion

~choose from french fries or cottage cheese

~add blue cheese, cheddar or swiss

MARINATED ROASTED CHICKEN AND WALNUT SALAD 11

mixed greens with roasted chicken, dried cranberries, walnuts, goat cheese, and dijon vinaigrette

*A friendly message from the health department: Consuming raw or undercooked plant or animal products may cause illness

EXECUTIVE CHEF NATE FELDMILLER

CHEF DE CUISINE CLAY BUTLER

DESSERT

RHUBARB PAVLOVA-----6

meringue, poached rhubarb and whipped cream

CHOCOLATE SILK PIE-----6

chocolate almond crust, chocolate filling and salted candied almonds

LEMON CAKE-----6

the original Europa specialty with lemon
cream cheese filling and lemon glaze

STRAWBERRY PROFITEROLES-----6

strawberry ice cream, chocolate sauce

HOMEMADE ICE CREAM OR SORBET-----4

ask your server for today's flavors