

GF = Gluten Free  
 We Suggest 2-3 Small Plates Per Person;  
 Items Will Be Served in the Order As  
 Prepared By The Kitchen Unless Specified



*\*Consuming raw or undercooked meats, fish,  
 fresh shell eggs may increase your risk of  
 food borne illness, especially if you have  
 certain medical conditions.*

**CREATE YOUR OWN CHEESE / CHARCUTERIE BOARD FROM THE BELOW SELECTIONS**

Choose One: 12 Choose Two: 20 Choose Three: 27 Choose Four: 34 Choose Five: 40 Choose Six: 47  
 Cheese & Charcuterie Platters Served w/Dalmatian Fig Spread, Mediterranean Olives, Dried Apricots, Toast

**CHEESE**

**Manchego [Cow] (La Mancha, Spain)**  
 Semi-Firm; Sharp

**Boschetto al Tartufo [Sheep, Cow] (Tuscany, Italy)**  
 Semi-Soft; Mild / Sweet with White Truffles

**'Danablu' Blue Cheese [Cow] (Bornholm, Denmark)**  
 Creamy; Sharp, Piquant, Crumbly

**LOCALLY CURED CHARCUTERIE**

**Prosciutto**  
 Pork, Air-Dried  
**Lamb Prosciutto**  
 Fennel Seeds, Herbs, and Pepper  
**Smoked Soppressata**  
 Pork, Paprika, and Garlic

**FOR THE TABLE**

**MEETING POINTE SALAD**  
 Mixed Greens, Tomato, Olives, Onion,  
 Cucumber, Feta, Balsamic 15 [GF]

**ROASTED RED BEETS**  
 Goat Cheese, Mixed Nuts, Honey, Mint 15 [GF]

**PARMESAN TRUFFLE FRIES**  
 Shredded Parmesan, Side of Chipolte Aioli 14

**MEDITERRANEAN PITA**  
 Soft Salted Honey Butter 9

**LOADED HUMMUS**  
 Feta Cheese, Kalamata Olives, Roasted Red Peppers, Tomato,  
 Parsley, Chickpea, Ground Sumac, Cayenne,  
 Extra Virgin Olive Oil, Mediterranean Pita 20

**FLATBREADS**

*GLUTEN FREE SEASONED CAULIFLOWER CRUST +3*

**MARGHERITA**  
 Fresh Mozzarella, Marinara, Basil 16

**MEDITERRANEAN**  
 Jack Cheese, Tomato, Mushroom, Olive, Balsamic 17

**ADRIATIC FIG & PROSCIUTTO**  
 Goat Cheese, Fig Jam, Prosciutto, Basil, Balsamic 18

**BETWEEN THE BUN**

**\*\*\*OPTIONAL TOPPINGS / SIDES\*\*\***

Regular Fries 4 Parmesan Truffle Fries 8 Zucchini Fries 6  
 Cabbage Slaw 2 Side Salad 6 Lettuce .5 Tomato .5  
 Red Onion .5 Caramelized Onion 1 Sautéed Mushroom 1  
 Blue Cheese 1.5 Cheddar Cheese 1.5 Bacon 2

**CRISPY BUTTERMILK CHICKEN**  
 Dark Meat, Cabbage Slaw, Sriracha Aioli, Ranch, Spicy Honey  
 Brioche Bun 17 [GLUTEN FREE BUN +2.5]

**8 oz. DOMESTIC WAGYU BEEF BURGER**  
 Brioche Bun 18\* [GLUTEN FREE BUN +2.5]

**ZUCCHINI-CHICKPEA-QUINOA BURGER**  
 Our Own Recipe 16  
 [GF, Vegetarian, Vegan w/o Bun] [GLUTEN FREE BUN +2.5]

**KIDS [16 and Under]**

**PIZZA**  
 Flatbread with Tomato Sauce and Mozzarella 15

**CHICKEN TENDERS**  
 Traditional Fries 15

**5 oz. ANGUS BEEF BURGER**  
 American Cheese, Brioche Bun, Fries 15 [Bacon +2]

**SMALL PLATES**

**CREAMY TOMATO SOUP**  
 Chickpeas, Pesto Drizzle 13 [GF]

**GRILLED VEGETABLES**  
 Red Pepper, Asparagus, Artichoke, Tomato,  
 Red Onion, Extra Virgin Olive Oil 17 [GF]

**CRISPY BABY ARTICHOKEs**  
 Yogurt-Cucumber-Garlic Dip 16

**CHEESE & SPINACH PIE 'BUREK'**  
 Flaky Phyllo Stuffed with Cheese & Spinach 16

**FALAFEL BITES**  
 Lemon Twist Hummus 16

**COD CROQUETTES**  
 Salted Cod 'Bacalao,' Potato, Panko, Garlic, Parsley, Lemon,  
 Olive Oil, Chipolte Aioli 17

**POTATO GNOCCHI with CREAMY PESTO and SHRIMP**  
 Garlic, Parsley, White Wine, Parmesan 19

**SESAME CRUSTED RARE AHI TUNA**  
 Seaweed Salad, Wasabi Honey\* 20

**STEAMED BABY CLAMS**  
 Garlic, Parsley, White Wine, Toast 17

**GRILLED MEDITERRANEAN OCTOPUS**  
 Roast Potato, EV Olive Oil 28 [GF]

**BAKED FETA & PROSCIUTTO**  
 Wrapped in Phyllo; Sesame Seeds, Honey 16

**BACON WRAPPED STUFFED DATES**  
 Gouda, Balsamic Drizzle, Crumbled Blue Cheese 17 [GF]

**LAMB MEATBALLS**  
 Whipped Feta, Red Onion, Pickled Cucumbers 17

**ĆEVAPI**  
 Skinless Sausages of Minced Beef, Lamb & Pork  
 Red Onion, Ajvar Vegetable Relish, Pita 17

**LOLLIPOP LAMB CHOPS**  
 Roasted Parmesan Potato, Pesto, Rosemary 24 [GF]\*

**LARGE PLATES**

**GRILLED FAROE ISLANDS SALMON**  
 Sun-Dried Tomato, Olive, Capers, & Parsley Relish;  
 Grilled Asparagus 34 [GF]

**LINGUINE AL NERO**  
 Squid Ink Linguine, Shrimp, Baby Clams, Cherry Tomatoes,  
 Garlic, Onion, Olive Oil, White Wine, Parsley 32

**NEW YORK STRIP STEAK (12 oz.)**  
 Grilled; Herbed Butter; Parmesan Roasted Potato,  
 Grilled Asparagus 39 [GF]\*

**CHICKEN THIGHS**  
 Mushroom Garlic Cream, Crispy Polenta, Grilled Asparagus  
 32

**\*\*MENU PRICES REFLECT CASH PAYMENT; 3.5% CREDIT / DEBIT FEE\*\***

## WINES BY THE GLASS

***OUR SUGGESTION: Order Several 3 oz. Half Glasses of Wine to Create Your Own WINE FLIGHT!***  
*6 oz. is the industry standard for a standard glass of wine pour; a bottle of wine is 25.36 oz., so a bottle will yield four glasses.*  
*All of our pours are measured to ensure you are receiving an accurate pour and we use large glassware for optimum taste.*

### WHITE

				3 oz.	6 oz.	750ml
Sirico Selection	Pinot Grigio	2021	Puglia, Italy	7.00	13.00	48.00
Voštinić – Klasnić	Škrlet	2021	Moslavina, Croatia	7.50	14.00	50.00
Coast & Barrel	Chardonnay	2021	Central Coast, CA, USA	7.50	14.00	50.00
Hei Matau	Sauvignon Blanc	2021	Marlborough, New Zealand	7.50	14.00	50.00
Dr. Loosen	Riesling	2020	Mosel, Germany	7.00	13.00	48.00

### SKIN-CONTACT 'ORANGE'

Pomalo	Žutina	2021	Dalmatia, Croatia	7.50	14.00	50.00
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### ROSÉ

Maison Idiart	Cinsault, Grenache, Syrah	2021	Provence, France	7.00	13.00	48.00
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### RED

Amurado	Malbec	2019	Mendoza, Argentina	7.50	14.00	50.00
Isla	Grenache, Syrah	2019	Côtes du Rhône, France	6.50	12.00	45.00
La Vite	Sangiovese	2019	Tuscany, Italy	7.00	13.00	48.00
White Bluffs	Cabernet Sauvignon	2020	Columbia Valley, WA, USA	7.50	14.00	50.00
Bridgeview	Pinot Noir	2018	Oregon, USA	7.50	14.00	50.00

### SPARKLING

La Vite Prosecco	Glera	NV	Veneto, Italy	13.00	48.00
Cristalino Brut Rosé	Macabeo	NV	Catalonia, Spain	13.00	

### SANGRIA with FRESH FRUIT

White Wine	13.00	48.00
Red Wine	13.00	48.00

#### BOTTLED WATER 11

750ml Acqua Panna Still Water [Italy]  
 750ml Pellegrino Sparkling Water [Italy]

#### SOFT DRINKS 5

Seltzer  
 Coca Cola  
 Diet Coke  
 Sprite  
 Ginger Ale  
 Apple Juice  
 Orange Juice  
 Pineapple Juice

#### DOMESTIC & INTERNATIONAL BEER

Stella Artois Pilsner [Leuven, Belgium] 8  
 Peroni Lager [Rome, Italy] 8  
 Michelob Ultra [St. Louis, MO, USA] 8  
 South Shore Shark Bite IPA [Oceanside, NY, USA] 11  
 Founders Brewing Co. Porter [Grand Rapids, MI, USA] 9  
 San Gabriel Pale Ale, 500ml [Ponte di Piave, Italy] 13  
 San Gabriel Amber, 500ml [Ponte di Piave, Italy] 13  
 Medvedgrad, Pilsner, 500ml, [Zagreb, Croatia] 12  
 Clausthaler, Non-Alcoholic, [Frankfurt, Germany] 8

MEDITERRANEAN MULE	Plum Brandy, Berry Cordial, Fresh Lime Juice, Ginger Beer
ESPRESSO MARTINI	Vodka, Mr Black, Shot of Espresso
COSMOPOLITAN	Vodka, Triple Sec, Cranberry Juice, Fresh Lime Juice
FIGTINI	Fig Infused Vodka, Triple Sec, Cranberry Juice, Lime Juice
BOURBON OLD FASHIONED	Bourbon Whiskey, Orange Bitter, Angostura Bitter, Pure Cane Rough Cut
TEQUILA OLD FASHIONED	Tequila Blanco, Orange Bitter, Angostura Bitter, Pure Cane Rough Cut
SANGRIA MARGARITA	White Sangria, Lime Juice, Silver Tequila, Club Soda, Lemon, Lime
NEGRONI	Campari, Gin, Vermuth Rosso
APEROL SPRITZ	Aperol, Sparkling Wine, Club Soda, Orange Juice
KIR ROYALE	Sparkling Wine, Chambord
AMARETTO SOUR	Amaretto, Bourbon Whiskey, Lemon Juice, Simple Syrup

SPIRITS

**Tequila/Mezcal**

Don Julio Silver *15*  
 Patron Silver *15*  
 Casamigos *16*  
 Vizón Anejo *15*  
 Vizón Reposado *15*  
 Illegal Mezcal *15*

**Vodka**

Grey Goose *16*  
 Ketel One *16*  
 Chopin *16*  
 Tito's *15*  
 Stolichnaya Orange *15*

**Blended and Single Malt Whiskey/Scotch**

The Glenlivet 12 Year *17*  
 Glenfiddich 12 Year *17*  
 Macallan 'Double Cask' 12 Year *17*  
 Oban 14 Year *19*  
 Johnnie Walker Black *16*

**Whiskey/Bourbon**

Jack Daniel's Old No. 7 *15*  
 Bulleit Bourbon *17*  
 Woodford Reserve *18*  
 Makers Mark *16*  
 High West Double Rye *15*

**Dalmatian Specialties by Maraska [Zadar, Croatia]**

Pelinkovac Bitter *13*  
 Šljivovica (Slivovitz) Plum Brandy *13*

**Gin**

Bombay Sapphire *15*  
 Hendrick's *16*  
 Tanqueray *15*

**Brandy/Cognac**

Remy Martin *17*

**Rum**

Bacardi Superior *14*  
 Captain Morgan *14*

**WHITE WINE BY THE BOTTLE**

		<b>CROATIA</b>		
Kozlović	Malvasia	2021	Momjan, Istria, Croatia	56
Grgić Vina [Grgich Hills]	Pošip	2019	Smokvica, Korčula Island	69
		<b>FRANCE</b>		
Maison Chanzy	Chardonnay	2020	Burgundy	68
Bernard Defaix	Chardonnay	2021	Chablis	68
		<b>ITALY</b>		
Argiolas	Vermentino	2021	Sardinia	52
		<b>GREECE</b>		
Gai'a	Assýrtiko	2021	Peloponnese	55
		<b>SPAIN</b>		
Pazo das Bruxas	Albariño	2021	Rías Baixas, Spain	56
		<b>SOUTH AFRICA</b>		
A.A.Badenhorst	Chenin Blanc	2021	Swartland, Western Cape	48
		<b>UNITED STATES OF AMERICA</b>		
Chamisal Vineyard	Chardonnay (Stainless Steel)	2020	Central Coast, CA	52
Grgich Hills Estate	Chardonnay	2018	Napa Valley, CA	73

**RED WINE BY THE BOTTLE**

		<b>AUSTRALIA</b>		
Ringbolt	Cabernet Sauvignon	2020	Margaret River, WA	55
Yalumba	Shiraz	2019	South Australia	52
		<b>CROATIA</b>		
Bibich	Plavac Mali, Syrah	2019	Skradin, North Dalmatia	47
Piližota	Babić	2016	Šibenik, North Dalmatia	49
Grgić Vina [Grgich Hills]	Plavac Mali	2017	Pelješac, South Dalmatia	77
St. Vicenco	Plavac Mali, Plavina	2019	Lastovo, South Dalmatia	48
		<b>GREECE</b>		
Gai'a	Agiorgitiko	2020	Peloponnese	44
		<b>ITALY</b>		
Cantele	Negroamaro	2017	Puglia	46
Stella	Montepulciano	2020	Abruzzo	36
G.D. Vajra	Nebbiolo	2018	Barolo, Piedmont	80
		<b>NEW ZEALAND</b>		
Villa Maria	Pinot Noir	2019	Marlborough	46
		<b>UNITED STATES OF AMERICA</b>		
Matthews Winery	Cabernet Sauvignon	2019	Columbia Valley, WA	58
Grgich Hills Estate	Cabernet Sauvignon	2017	Napa Valley, CA	97
Obsidian Ridge	Cabernet Sauvignon	2019	Lake County, CA	78