

In the Beginning...

Parmesan Fried Calamari	\$13
Lightly Breaded Calamari with Red Pepper Strips, Fried Spinach & Creole Remoulade	
Meatloaf Sliders	\$13
Sliced Meatloaf Topped with a Guinness Jam, Served with Seasoned Fries Ladled with Rich Gravy & Cheese Curds	
Grilled Flatbread	MKT
Freshly Grilled Flatbread Topped with Fresh Ingredients, Changing Weekly; See Feature Menu	
Smoked Salmon Eggplant Bruschetta	\$10
Pecan Smoked Salmon Topped Roasted Eggplant, Tomatoes, Red Onions, Ricotta, Basil & Balsamic Drizzle on Garlic Roasted Crostini	
Duck Egg Rolls	\$12
Slow Cooked Duck Rolled with Cabbage, Carrot, Ginger & Shiitake Mushrooms in a Crisp Wonton, Painted with Sweet Soy & Sriracha Aioli	
Miso Shrimp	\$13
Sautéed Shrimp in a Light Miso Sauce Served on a Bed of Cabbage Tossed with Radishes, Cilantro, Scallions, Carrots, Cucumber & Avocado in a Lime Chili Sauce, Painted with a Sriracha Crema & Sweet Soy	
Seared Tuna Sashimi	\$13
Ahi Tuna Seared to Your Liking with Wasabi, Pickled Ginger & Asian Dipping Sauce	

The Soul...

House Made Soup Du Jour	Cup \$3.50	Bowl \$4.50
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From the Garden... (Add ... Grilled Chicken \$4...Shrimp \$9...Scallops \$11...Strip \$9...Salmon \$10)

Bella Salad (Free with Entrée)	Small \$4	Large \$6
Mixed Greens, Asiago, Red Onions, Grape Tomatoes, Olives & Pepperoncinis with your Choice of Dressing		
Traditional Caesar Salad (With Entrée \$3)	Small \$5	Large \$7
Romaine Lettuce Tossed in Our House Made Caesar Dressing with Shaved Parmesan & Seasoned Croutons		
Smoked Salmon Avocado Salad	(With Entrée \$10)	\$12
Pecan Smoked Salmon Tossed with Grilled Asparagus, Tomatoes, Avocado, Radishes, Cucumber, Red Onions, Asiago & Field Greens in a Champagne Vinaigrette		
Fall Harvest Salad	(With Entrée \$6)	\$8
Shaved Brussels Sprouts Tossed with Bacon, Spinach, Granny Smith Apples, Dried Cherries, Brie, Pepita & Red Onions, Tossed with a Maple Bourbon Apple Cider Vinaigrette		
Dressings: Balsamic Vinaigrette, Gorgonzola Vinaigrette, Sun Dried Tomato Vinaigrette, Creamy Blue Cheese, Green Goddess, Sweet Vidalia, Raspberry Vinaigrette & Creamy Cucumber Feta		

The Grain...

Pumpkin Cheese Ravioli	\$22
Pumpkin Pasta Dough Stuffed with a Nutmeg Brown Butter Three Cheese Filling, Served in a Herb Cream with Porchetta, Sage, Caramelized Onions, Pepita & Spinach	
Bella's Greek Chicken	\$20
With Lemon Parmesan Wine Sauce Topped with Feta & Asiago Cheese on a Bed of Angel Hair Pasta	
Smoked Salmon Linguine	\$25
House Smoked Salmon Tossed with Linguine in a Light Lemon Basil Cream with Asparagus, Tomatoes, Caramelized Onions & Brussels Sprouts	
Shrimp & Scallop Penne Alle Melenzana	\$27
Shrimp & Scallop Sautéed with Roasted Eggplant, Asparagus, Tomatoes, Caramelized Onions, Swiss Chard, Ricotta & Mushrooms in a Light Aglio e Olio over Penne Pasta	
Tortellini Genovese	Chicken...\$21 Shrimp...\$25
Mushrooms, Red Peppers, Caramelized Onions, Mozzarella Curds & Spinach in a Pesto Tomato Sauce over Tri-Colored Tortellini	

The Fowl...

Bourbon Pecan Duck Breast	\$28
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Thinly Sliced Duck Served with Sautéed Swiss Chard, Caramelized Onions, Roasted Eggplant, Goat Cheese & Red Peppers, Spooned with a Browned Sugar Butter Pecan Bourbon Sauce

Pecan Crusted Chicken **\$21**
 With Roasted Red Potatoes, Haricot Vert & Caramelized Onions, Draped with a Rich Raspberry Brie Sauce & Asiago

Chicken Pot Pie **\$19**
 Roasted Chicken Breast Served in a Parmesan White Wine Cream with Carrots, Brussel Sprouts, Celery, Onions, Mushrooms, Red Peppers, Red Potatoes & Asparagus, Topped with Parmesan Puffed Pastry & Baked Golden Brown

The Meat...

Pistachio Butter Filet Mignon **\$36**
 8oz Grilled Filet Topped with a Pistachio Herb Butter Served on a Bed of Lemon Sautéed Brussels Sprouts, Mushrooms, Caramelized Onions & Roasted Red Potatoes

Korean Crispy Orange Ox Tail **\$28**
 Slow Braised Ox Tail Crispy Fried & Tossed in a Sweet & Tangy Orange Ginger Glazed, Served on Pumpkin Goat Cheese Risotto, Garnished with Scallions & Pepita

Rosemary Garlic Strip Steak **\$34**
 12oz Grilled NY Strip Steak Rubbed with Rosemary & Garlic, Served with Hand Cut Seasoned Fries Ladled with a Brandy Peppercorn Gravy & Topped with Mozzarella Cheese Curds

Bavarian Pork Chop **\$26**
 12oz Grilled Pork Chop Glazed in a Bavarian Style Mustard Served on a Bed of Pickled Cabbage, Porchetta, Apples, Caramelized Onions & Roasted Red Skin Potatoes

From the Sea...

Miso Salmon **\$25**
 Seared Fillet of Salmon Coated in a Miso Brown Sugar Glaze & Served on a Bed of Asian Slaw Tossed with Radishes, Scallions, Cilantro, Carrot, Cucumber & Avocado in a Lime Chili Sauce, Painted with Sriracha Crema & Sweet Soy

Tuscan Grilled TunaSteak **\$26**
 Herb Grilled Tuna Steak Served on a Bed of Sautéed Roasted Eggplant, Mushrooms, Spinach, Tomatoes & Mozzarella, Served with Grilled Lemon & Pesto Drizzle

Maryland Lump Crab Cakes **\$26**
 With Sautéed Grilled Asparagus, Spinach & Red Peppers, Painted with a Creole Remoulade

Seafood Duo **\$28**
 Seared Scallops Coated in a Browned Sugar Butter Pecan Bourbon Glaze Served on a Bed of Pumpkin Sage Risotto; Miso Glazed Shrimp Served on a Bed of Cabbage Tossed with Radishes, Cilantro, Scallions, Carrots, Cucumber & Avocado in a Lime Chili Sauce, Painted with a Sriracha Crema & Sweet Soy

Little Additions...

Pumpkin Sage Goat Cheese Risotto **\$7**

Sharp White Cheddar Bacon Mac & Cheese Topped with Parmesan Bread Crumbs (Add Half Lobster Tail...\$9)

\$8 Poutine Seasoned Hand Cut Fries, Draped with Rich Pepper Gravy & Cheese Curds **\$7**

Sweet Potato Fries Lightly Tossed with Cajun Seasoning & Drizzled with Honey **\$6**

Sautéed Shaved Brussels Sprouts with Bacon and Caramelized Onions **\$8**

***Split Meals & Half Portions are Available for an Additional \$4 Charge**

(Add to Any Entree Shrimp...\$10, Scallops...\$12 or Broiled Lobster Tail...\$20)

(Consuming Raw or Undercooked Meats, Poultry, Seafood or Eggs May Increase Your Risk of Food Bourne Illness)