



# EXCELSIOR

## DINNER MENU

Winter 2019



### ZUPPE, ANTIPASTI & INSALATE

#### ZUPPA DEL GIORNO

daily soup selection  
6/9

#### FRITTO MISTO DI MARE

fried calamari, oysters, shrimp, served with lemon-garlic aioli  
18

#### ANTIPASTO DELLA CASA

imported salumi, cheese, marinated vegetables, fresh fruit  
19

#### GAMBERONI EXCELSIOR

grilled prosciutto wrapped prawns, farm greens,  
spiced herb-buttermilk dressing  
18

#### OSTRICHE SULLA CONCHIGLIA★

six pacific northwest oysters on the half shell, limoncello mignonette  
(market price)

#### CARPACCIO DI MANZO★

beef tenderloin, pecorino, parmigiano, farm greens, truffle oil, capers  
18

#### INSALATA MOZZARELLA

beets, carrots, fresh mozzarella, basil pesto  
16

#### INSALATA MISTA

choice of vinaigrette or creamy gorgonzola dressing  
9

#### INSALATA CAESAR★

whole leaves of romaine, house made dressing, parmigiano, croutons  
11



★ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

## RAVIOLI CON ARAGOSTA

Maine lobster tail, house made lobster ravioli, saffron cream

38

## MAIALE ALLA GRIGLIA

grilled pork chop, piccata sauce, braised greens, creamy polenta, beets

31

## GNOCCHI

house made potato dumplings, pomodoro, herbs, parmigiano  
or wild boar ragu, parmigiano

26/28

## GRANCHIO

dungeness crab, fondant potato, carrot, peas, radish, oregano, fris e

32

## FILETTO TRE MODI

Double R Ranch Filet Mignon three ways...

### PEPE VERDE

peppercorn demi,  
mashed potato,  
blue cheese

42



### MARE E MONTI

Maine lobster tail, pesto, treviso,  
radish, onion, potato dust

half 49/full 60



### CLASSICO

roasted potato, carrot,  
grilled onion, balsamic,

demi

38

## BISTECCA ALLA GRIGLIA

14oz. ribeye steak, mashed potato, carrot, beets, peppercorn demi

44

## AGNELLO

local Hawley Ranch lamb  
(please ask your server about today's preparation)

36

## PESCE DEL GIORNO

(please inquire about today's fresh catch)

a/q

