ecco

Spring Menu

STARTERS

Steamed Mussel 'Hot Pot' — Butter, Garlic, Leeks, White Wine, and Served with Grilled Crostini 9.95

Baked Brie- Goat Milk Brie Baked with Roasted Almonds, Honey, Apple Chutney, and mixed Crackers 11.95

Eggplant Rollatini- Stuffed with Fontina Cheese, Fresh Basil, and Marinara Sauce 9.95

Grilled Lamb Chop Duo- 2 Lamb Rib Chops and 2 Lamb T-Bone Chops Drizzled with a Lamb Jus Reduction 12.50
Add a Lamb Chop 3.50

Flash Fried Calamari- Tossed with Chili Peppers, Served with Pomodoro sauce. 10.95

Antipasto- with Imported cured meats, Imported Olives, House-Made Hummus, Roasted Peppers, Pepperoncini, Artichokes, and Breadsticks Topped with Balsamic Reduction 12.95

SOUP & SALADS

Lobster and Grilled Corn Chowder- Sweet Corn, Garlic, Shallots, and Fresh Lobster Meat Simmered in Cream, Topped with Cilantro, Scallions and Chipotle drizzle 12

Molten Goat Cheese with Sliced Roasted Beets, Dressed Bitter Greens, and Toasted Almonds 8

Warmed Spinach Salad, Mixed with House-Cured & Smoked Bacon, Chopped Egg, Pickled Red Onion in Sweet 'N Sour Vinaigrette 8.50

Caesar-Tossed with Caesar Dressing and Served with Parmesan Croutons 8

Mixed Green Salad with Roasted Pears, Crumbled Chive Cheese, Diced Tomatoes, Then
Tossed in a Herbed Balsamic Vinaigrette. 9

TAPAS

Shrimp-Marinated Grilled Garlic Shrimp with Diced Plum Tomato. 8
Pork Belly- Crispy Pork Belly Paired With Apple Slaw and Apple Puree 12
Warm Farm Olives- Marinated with Fresh Herbs, Orange and Extra Virgin olive oil 4
Hummus- chick pea puree with Truffle Oil and Roasted Pepper. 8
Bruschetta- Toasted Bread with Tomato, Garlic, Olive Oil, then Topped with Sea Salt. 4
Chicken- Chipotle Glazed Wings with Cucumber Ranch Drizzle. 9
Oysters-Saffron Tempura Battered Oysters with Spicy Mojo Verde 10
Scallop-Seared Scallops on Lemon Feta Quinoa 10

MAINS

Surf N Turf- 5 oz Tenderloin, 2 Large Pan Seared Sea Scallops, and 2 Shrimp in White Wine Butter Sauce with Roasted Garlic Yukon Mashed Potatoes and sautéed rabe 25
Suggested wine 2009 Parker Station Pinot Noir

14oz Au Poivre Top Sirloin-Served with Garlicky Zucchini, Mashed Potato
Finished with A Cognac Demi Sauce. 24.95
Suggested wine 2007 Napa Valley Cabernet Sauvignon

Seared Sesame & Pepper Crusted Rare Tuna 'Au Poivre'- Gulf Yellow Fin, Seared Rare Then Sliced Over
Jasmine Rice, Edamame and Blackeyed pea Salad and Finished with Ginger, and Seaweed Salad
24
Suggested wine 2008 Dry Creek Valley Zinfandel

Braised Short Ribs of Beef with Red Wine Peach Sauce- Served with Mashed Potatoes, Natural Jus Reduction and Sweet-Sour Baby Spinach 21
Suggested wine 2004 Bodegas Ondarre, Rioja, Spain

Hibachi Salmon Filet- Grilled Salmon Filet atop Roasted Tomato Corn Risotto. 18
Suggested wine 2010 Mackenzie Chardonnay, Sonoma

Herbed Pork Chop-Prosciutto, Brussels Sprout Sweet Potato Hash, Braised Red Cabbage, 15
Suggested wine 2010 Trapiche Broquel Malbec, Argentina

Veal Ecco-Tender Veal Cutlet Breaded, Pan Sautéed Finished with a Port Demi Sauce
Served with Mashed Potatoes, and Grilled Asparagus. 20
Suggested wine 2010 Pouilly Fuisse White Burgundy, France

MACARONI/ PASTA
Pasta Choices: Ziti, Linguini, or Rigatoni

House Bolognese or Marinara with Slow Cooked Meatballs- Served Atop Your Choice of Pasta 16/14

Chicken Marsala - Served Atop Your Choice of Pasta 16

Lobster Mac 'N Cheese- Fresh Lobster Meat, Simmered in Mac 'N Fontina Cheese and Garnished with Buttered Crumbs with Lemony Greens Full 23 or 1/2 Dish 16

Mussels or Clams with Linguini, White Wine, Garlic and Butter 15.95 (Mussels) 16.95 (Clams)

Seafood Risotto- Clams, Mussels, Calamari, Shrimp, and Scallops in a Saffron Tea Broth 24

Vegetarian Pasta- With Garlic, Shallots, Broccoli Rabe, Mushrooms, Peas, Spinach and EVOO Tossed with Your Choice of Pasta 13

SIDES $4 each
Garlicky Zucchini, Mac 'N Cheese, Roasted Garlic Mashed Yukon Potatoes
Grilled Asparagus, Broccoli Rabe, Rice, and Sautéed Spinach

If you don't see what you are looking for on the menu, ask your server and we will be happy to try to accommodate you.

*Please Inform Your Server of any Allergies and Consuming Raw ,Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Rick of Food-Borne Illness