

# **STARTERS**

### brussel sprouts

sawsawan, black garlic, scallion, sesame, cilantro 16

#### melted raclette

fingerlings, cherry mostarda, asparagus tips 18

## caprese

house made mozzarella, roasted red peppers, capers, basil, olive oil 18

# shrimp cocktail

bloody mary cocktail sauce, horseradish crème, lime, cilantro 26

# sausage peperonata

grilled italian sausage, creamy polenta, peperonata 28

### charcuterie board

artisan meats and cheeses, with seasonal accompaniments 28

# **SOUP AND SALADS**

# featured soup

served with seasonal accompaniments 15

#### caesar salad

romaine hearts, shaved parmesan, herb croutons, white anchovy 14

# gem salad

fig vinaigrette, buttermilk bleu cheese, sherry glazed shallots, pepper bacon 15



# **ENTREES**

### spaghetti fruti di mare

spaghetti, shrimp, scallops, baby clams, mussels, squid, in a light tomato broth 30

# bolognese

tagliatelle, pecorino, basil 38

#### Otto's chicken

spätzle, glazed carrots, mustard cream sauce 42

# scaloppine di vitello al funghi

sautéed veal scaloppine, wild mushroom ragu cream sauce, potato pancakes 44

#### scottish salmon

smoked aioli, fingerling potatoes, asparagus, pickled red onion 45

#### market fish

seasonal risotto, rotating accompaniments MP

# braised pork shank

pan glazed carrots, whipped yukon potato, natural jus 48

# elk chop

tabbouleh, chimichurri, tomato, feta & radish salad 62

### RIVER CITY MEATS

chef sourced selection of beef, all accompanied with truffle mashed potatoes, sun-dried tomatoes, shiitake mushroom cream

16 oz new york strip 60

**8 oz filet** 65

**28** oz **60** day aged prime tomahawk ribeye 170

### **ENHANCEMENTS**

shrimp (3) 26 sautéed mushrooms 6 sautéed onions 6