



# DINNER

*Please inform your server of any dietary restrictions or special requests. Most menu items can be made gluten or dairy free.*

*Bordinos proudly supports local farms and sustainable methods.*

## SALADS & SMALL PLATES

**Triple Threat** Grana Padano, Roasted Garlic, Balsamic Vinegar | 6.5

**Cream of Tomato Soup** Chèvre, Croutons | 5

**Featured Soup** | 6

**Andouille & Chicken Gumbo** Ralston Farms Jasmine Rice, Chive | 8

**House Salad** Organic Mixed Greens, Balsamic Vinaigrette, Sundried Tomato, Chèvre, Crouton | 9

**Caesar Salad** Romaine, Traditional Caesar Dressing\*, Grana Padano, Crouton | 8

**Charcuterie & Cheese** Duck Pâté, Dry Chorizo, Prosciutto, Moody Bleu, Paprika Chèvre, Pickled Shallot, Masala Apple Butter, Red Chili Jam, Grilled Baguette | 14

**Crabcake\*** Organic Mixed Greens, Sauce Rouille, Parsley | 14

**Mussels Marinière\*** Lemon & White Wine Broth, Parsley, Grilled Baguette | 13

**Beef Tenderloin Meatballs** Port Wine Tomato Sauce, Parmesan Crisp, Parsley | 10

**Calamari\*** Basil Pesto Aioli, Organic Mixed Greens, Lemon | 10

**Vegan "Crabcake"** Ozark All Seasons Bibb, Chickpea, Artichoke, Chive, Sauce Rouille | 9

## PASTAS

*Add to any pasta: Shrimp | 9 Diced Beef Tenderloin | 8 Wild Boar Sausage | 6 Chicken | 5*

**Seafood Risotto** Shrimp, Market Fish, Salmon, Calamari, Bourbon Mascarpone Crema | 24

**House-Made Ricotta Chèvre Gnocchi** Duck Confit, Grape Tomato, Sweet Potato, Herb and Butter Emulsion | 22

**House-Made Fettucine** Wild Boar, Cremini, Spinach, Burgundy Tomato Sauce, Grana Padano | 21

**Beef Tenderloin Rigatoni** Green Bean, Sundried Tomato, Port Wine Cream Sauce | 21

**Portobello Mushroom Lasagna** Ricotta Béchamel, Mozzarella, Gouda, Basil Pesto | 20

**Venetian Style Beef Ragù Lasagna** Spinach, Mozzarella, Spicy Tomato Sauce, Parsley | 20

**Chicken Linguine** Sundried Tomato, Shiitake, Broccolini, Spinach, White Wine Cream Sauce | 19

**Vegan House-Made Bucatini** Jerk Tofu, Sweet Potato, Green Bean, Grape Tomato, Cashew Crema | 19

**Tortellini** Spinach, Mozzarella, Tomato Sauce | 18

*All pastas, excluding lasagnas and gnocchi, may be substituted for gluten-free pasta or risotto.*

## ENTRÉE PLATES

**Beef Ribeye\*** Smashed Sweet Potato, Spinach, Cremini Truffle Butter | 39

**Beef Tenderloin\*** Honey & Thyme Roasted Yukon, Charred Broccolini, Moody Bleu Butter | 39

**Duck Duet\*** Breast & Confit Leg, Carrot Purée, Kale, Shallot, Spiced Apple Gastrique | 38

**Chorizo Braised Lamb Shank\*** Potato Purée, Zucchini & Roasted Carrot, Lamb Jus, Preserved Lemon Gremolata | 38

**Market Fish\*** Sweet Potato Hash, Charred Fennel, Preserved Lemon Beurre Blanc | MP

**Grassroots Pork Chop\*** Duck Fat Brussels Sprout, Bacon, Fennel, Apple & Pecan, Sorghum Jus | 37

**Scottish Salmon\*** Cauliflower Purée, Kale, Red Cabbage, Smoked Pepper Coulis, Almond | 36

**Chicken\*** Potato Purée, Sautéed Green Bean, White Truffle Marsala Cream Sauce | 28

**Vegan Jerk Tofu** Sweet Potato Hash, Charred Broccolini, Smoked Pepper Coulis | 26

*\*These items contain or may contain raw or undercooked ingredients. Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your RISK of food-borne illness, especially if you have certain medical conditions.*

**Executive Chef** Matthew Barclay | **Beverage Director** Erin VonFeldt | **General Manager** Reese Roberts