



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.

STARTERS

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

Cream of Tomato Soup Chèvre, Crouton | 5 **Featured Soup** | 6

Vegan Ginger Cucumber Salad Collard Greens, Red Peppers, Carrot Ribbon, Scallion, Avocado, Mint, Sunflower Seed, Almond, Tamari Vinaigrette | 12

Golden Beet Salad Organic Mixed Greens, Grape Tomato, Caraway Vinaigrette, Ciliegine, Basil Pesto, Balsamic Reduction | 10

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, Prosciutto, Moody Bleu with Honey & Pistachio, Fennel Pollen Chèvre, Pickled Shallot, Peach Mostarda, Grilled Baguette | 14

Crabcake* Organic Mixed Greens, Smoked Pepper Coulis, Parsley | 14

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

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

Calamari* Organic Mixed Greens, Adobo Tomato Sauce, Lemon | 10

PASTAS & RISOTTO

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 Chèvre Gnocchi Chicken, Bacon, Baby Carrot, Grape Tomato, Asparagus, Scallion & 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 House-Made Pasta, Ricotta Béchamel, Mozzarella, Gouda, Basil Pesto | 20

Venetian Style Beef Ragù Lasagna House-Made Pasta, Spinach, Mozzarella, Spicy Tomato Sauce, Parsley | 20

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

Vegan Smoked Tofu Capellini Collard Greens, Cremini, Green Bean, Grape Tomato, Chive, Adobo Tomato Sauce | 19

Vegan Capellini Pomodoro Grape Tomato, Basil, Parsley, White Wine Tomato Sauce | 18

Tortellini Spinach, Mozzarella, Tomato Sauce | 18

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

MAINS

Beef Ribeye* Collard Greens, Shiitake, Roasted Garlic Puree, Beef Marrow Butter | 39

Beef Tenderloin* Potato Purée, Charred Asparagus, Moody Bleu Butter | 39

Market Fish* Herbed Yukon with Preserved Lemon, Green Bean, Grape Tomato, Golden Beet, Peach Beurre Blanc | MP

Scottish Salmon* Almond Cauliflower Pilaf, Gingered Red Cabbage, Miso & Fennel Pollen Yogurt | 36

Fennel Crusted Pork Loin* Collard Greens, Parmesan Cauliflower, Sorghum Jus, Fried Shallot Crumb | 36

Duck Breast* Ras El Hanout, Warm Lentil Salad with Yukon, Carrot & Red Cabbage, Lavender Agrodolce, Cashew | 35

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

Vegan Chickpea Fritter Herbed Yukon with Preserved Lemon, Baby Carrot, Asparagus, 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