



Vegetarian Options

starters

VEGETABLE SUSHI ROLL cucumber, avocado, carrot, wasabi, pickled ginger*

GOAT CHEESE BRUSCHETTA tomato basil cruda, focaccia crisps, kalamata olive

FIRECRACKER CAULIFLOWER lightly battered and tossed in a spicy firecracker sauce

side salads

BABY GREENS feta, toasted pine nuts, honey balsamic vinaigrette

CAESAR SALAD grated parmigiano-reggiano, croutons, asiago cheese crisp

BRIE, ENDIVE & PISTACHIO SALAD red leaf & bibb lettuce, watercress, Belgian endive, radish, crumbled brie, heirloom carrots, red chili sourdough croutons, pistachio vinaigrette 8.5

entrées

COBB SALAD watercress, arugula, baby spinach, tomato, white cheddar, avocado, corn, red onion, sweet potato shoestrings, tarragon ranch dressing

CHEF'S FRESH VEGETABLE PLATTER daily selection of vegetables, seasoned with olive oil, salt & pepper steamed, sautéed or mesquite grilled

VEGETABLE PASTA fresh vegetables prepared with your choice of olive oil or cream sauce

side dishes

FRENCH FRIES

GRILLED ASPARAGUS

APPLE & CELERY ROOT SLAW

WHIPPED YUKON GOLD POTATOES*

PARMESAN-HERB ROASTED POTATOES

HARICOTS VERT WITH SHALLOT JAM AND SPICY PECANS

ROASTED CARROTS WITH HONEY SRIRACHA BUTTER & CRYSTALIZED MINT

NOTE: Most desserts are vegetarian. Some items are seasonal.
Check with your server to ensure availability.
*items only available for dinner

