



Vegetarian Options

starters

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

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

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

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 DELIGHT 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 LEMON SHALLOT BUTTER

LEMON ASPARAGUS RISOTTO

ROASTED CARROTS W/ HONEY SRIRACHA BUTTER & CRYSTALIZED MINT

NOTE: Most desserts are vegetarian. Some items are seasonal.
Check with your server to ensure availability.

