

Appetizers

Asparagus Soup	8
Classic Caesar Salad herb croutons, shaved parmesan	10
Add Grilled Chicken or Shrimp	16/18
Beet Salad yogurt goat cheese mousse, pickled pearl onion, candied walnuts	14
Roasted Asparagus Salad roasted shaved asparagus, romaine, pickled shallots, croutons, sherry vinaigrette, parmesan cheese	14
Spring Plate grilled vegetable ribbons, olive tapenade, fresh mozzarella, pesto	13
Pan Fried Scallops saffron butter sauce, spring green peas, crispy prosciutto	17
Citrus Glazed Cod almond parmesan crisp, light herb salad	15
Steak 'n' Potatoes strip steak, steak fries, chipotle aioli, pearl onion, herbed oil	16

Salads

Steak Niçoise Salad romaine hearts, haricot verts, cherry tomatoes, purple potatoes, olives, red onion, egg, avocado, warm Dijon dressing	24
Poached Salmon Salad romaine hearts, butter beans, horseradish dressing	19

Sandwiches

All sandwiches are served with a choice of Herbed Fries or House Salad

All Natural Beef Burger	17
applewood smoked bacon, sharp cheddar cheese, remoulade	
Portobello Burger	16
portobello mushroom, tomato, arugula, feta, Asian spiced root aioli	

Entrees

Pasta Primavera	22
fettuccine, green pea, bell pepper, baby carrot, asparagus, lemon cream sauce, parmesan cheese	
Add Grilled Chicken or Shrimp	28/30
Herbed Pork Tenderloin	25
vanilla parsnip puree, baby carrots, beets, green pea, onion	
Pan Roasted Chicken Breast	25
Sautéed mushroom, mixed vegetables, herbed polenta, chicken jus	
Atlantic Salmon	28
Purple marble potato, carrot puree, cipollini onion, tarragon butter milk	
Lamb Chops	36
asparagus mint risotto, lamb jus	
Dry Aged Ribeye	45
Vegetable barley, roasted mushrooms, asparagus, parmesan tuile, beef jus	

Sides

Herbed Fries	6
Mixed Spring Vegetables	7
Asparagus Risotto	8
Grilled Asparagus	10

Executive Chef Karim Williams
Spring 2017 Dinner

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness.
An 18% gratuity and 8.87% sales tax will be added to your check