

Chef's Menu

• APPETIZERS •

STRAWBERRY BRUSCHETTA 12

Fresh strawberries, mascarpone honey spread, balsamic glaze, toasted baguette

TUSCAN CHICKEN SOUP CUP 6 / BOWL 10 G

• SALAD •

BERRY SPINACH SALAD FULL 12 / HALF 8 G

Baby spinach, strawberries, raspberries, blueberries, red onion, feta cheese, house sweet red wine vinaigrette

Add ons: grilled chicken – 7 · baked tofu – 5 · grilled salmon – 10 · sirloin steak* – 12 · grilled shrimp – 9*

• SEA AND LAND •

MEDITERRANEAN CHICKEN MELT 15

Grilled Gerber chicken breast, sundried tomato pesto, provolone, spinach, artichoke hearts, pickled red onion, ciabatta hoagie, house chips, pickle spear

SAUSAGE AND ASPARAGUS PASTA 22

Sweet Italian sausage, asparagus pesto, burrata cheese, roasted asparagus, shell pasta, side salad

SEARED RAINBOW TROUT 25 G

Steamed asparagus, charred lemon, side salad

• DESSERT •

LEMON BLUEBERRY CHEESECAKE 8

Blueberry sauce, meringue straws

STRAWBERRY RHUBARB COBBLER 8 G

Graeter's vanilla ice cream

Suggested Wine ~ Chateau de Sancerre, France, 2022

Glass – 10 Quartino – 14 Bottle – 40

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR REQUIRE SPECIAL FOOD PREPARATION

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR CHANCE FOR FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

G DENOTES GLUTEN FREE ITEM