

Chef's Menu

• APPETIZERS •

STRAWBERRY BRUSCHETTA 12

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

CREAM OF WHITE ASPARAGUS 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 bun, house chips, pickle spear

SAUSAGE & 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