

Chef's Menu

• APPETIZERS •

PORK SOUVLAKI 12

Marinated and grilled pork loin skewers, tzatziki, garlic naan

THREE BEAN AND VEGETABLE SOUP CUP 5 / BOWL 8 G

• ENTREE SALAD •

ARUGULA SALAD HALF 7 / FULL 12 G

Baby arugula, tri colored quinoa, dried apricots, avocado, heirloom tomatoes, house sweet red wine vinaigrette

• SEA AND LAND •

CUBAN SANDWICH 14

Sliced, marinated pork loin, deli ham, swiss cheese, dill pickles, dijon mustard, mayo, grilled sourdough, hand-cut french fries, pickle spear

EGGPLANT PARMESAN 22 G

Baby eggplant, house made marinara, mozzarella, parmigiano reggiano, side salad

PRIME NY STRIP WITH CHIMICHURRI 55 G

Prime, 12 oz new york strip, house made chimichurri, wild rice, grilled zucchini and squash, side salad

• DESSERT •

RHUBARB STRAWBERRY COBBLER 7 G

Warm rhubarb strawberry cobbler, graeters vanilla ice cream

SMORES CHEESECAKE 8

Toasted marshmallow cheesecake, graham cracker crust, chocolate ganache

Suggested Wine ~ Boen Pinot Noir, California, 2021

Glass – 7 Quartino – 10 Bottle – 20

G DENOTES GLUTEN FREE ITEM