




SALADS


Caesar 9 sm | 13 lg
romaine, smoked bacon, roasted garlic croutons, parmesan

  **Greens** 13
fresh berries, goat cheese, candied walnuts,
champagne vinaigrette

  **Roasted Beets & Arugula** 19
beet puree, goat cheese, pistachios

 **Tuna Niçoise** 26
seared albacore tuna, fingerling potatoes, olives, gem tomatoes,
french beans, grainy mustard vinaigrette

 **Cobb Salad** 26
chicken, bacon, blue cheese, corn, gem tomato,
avocado, egg, butter lettuce, green goddess

 **Steak-Crese** 29
flat iron steak, tomatoes, mozzarella, pesto mayo, arugula,
avocado, dried currants, cucumbers, sherry vinaigrette



Salad Additions 8 each

Chicken Breast Sautéed Prawns Salmon Fillet
Flat Iron Steak Smoked Salmon



PASTA

Seafood Puttanesca 29
clams, mussels, prawns, olives, capers, anchovies,
spaghetti, spicy tomato sauce

Smoked Salmon Farfalle 28
dill cream, garlic, peas, lemon

 **Orecchiette Pesto** 26
broccoli-basil pesto, pistachios, broccoli florets, asiago
*  remove the asiago

 Substitute zucchini Ribbons: the “un-pasta”

  Ask your server for vegan & vegetarian
modification options

 gluten free  vegetarian  vegan *vegan*



18% Gratuity will be added for groups of 8 or larger