




SALADS


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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



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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

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 gluten free  vegetarian  vegan *vegan*



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