

# vegetarian

## OPTIONS

### starters

CHEESE PLATE artisanal cheeses, walnut raisin crisps, pickled sultanas, sweet and sour cherries

VEGETABLE SUSHI ROLL cucumber, avocado, carrot, wasabi, pickled ginger

GORGONZOLA FLATBREAD fig barbeque, fontina, provolone, red onion, granny smith apple, sage vinaigrette

VIETNAMESE SPRING ROLLS diakon, avocado, mint, basil, pea greens, carrots, sweet n' sour dipping sauce

GOAT CHEESE BRUSCHETTA tomato basil cruda, focaccia crisps, kalamata olive tapenade

### side salads

BABY GREENS feta, toasted pine nuts, honey balsamic vinaigrette

STRAWBERRIES & BABY GREENS red onion, parmigiano reggiano, sherry vinaigrette

ROASTED BEET SALAD  
walnut vinaigrette, pears, gorgonzola cheese, watercress, candied walnuts

### entrées

COBB SALAD watercress, arugula, baby spinach, tomato, corn nuts, white cheddar, avocado, corn, red onion, sweet potato shoestrings, tarragon ranch dressing

BALSAMIC GRILLED VEGETABLE RAVIOLI basil, leeks, spinach, tomatoes, pine nuts, parmigiano reggiano, cream

CHEF'S FRESH VEGETABLE PLATTERS daily selection of vegetables, seasoned with olive oil, salt & pepper steamed, sautéed or mesquite grilled

### side dishes

French Fries

Whipped Yukon Gold Potatoes

Parmesan-Dill Roasted Yukon Gold Potatoes

Grilled Asparagus

Apple & Celery Root Slaw

Red Flannel Hash

Roasted Brussels Sprouts

Roasted Cauliflower

Wild Mushrooms, Leeks, Goat Cheese

**NOTE:** All desserts are vegetarian. Some items are seasonal. Check with your server to ensure availability.