



## Vegetarian Options

### starters

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

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

### side salads

**BABY GREENS** feta, toasted pine nuts, honey balsamic vinaigrette

**CAESAR SALAD** grated parmigiano-reggiano, croutons, asiago cheese crisp

**BRIE, ENDIVE & PISTACHIO SALAD** red leaf and bibb lettuce, watercress, Belgian endive, radish, crumbled brie, heirloom carrots, red chili dough croutons, pistachio vinaigrette

### entrées

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

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

### side dishes

PAPRIKA FRIES

APPLE & CELERY ROOT SLAW

WHIPPED YUKON GOLD POTATOES

CHEF'S BLEND WILD MUSHROOMS, TRUFFLE BUTTER (ADD \$3.5)

PARMESAN-HERB ROASTED POTATOES

CHEF'S CHOICE FRESH VEGETABLE

ROASTED CARROTS WITH HONEY SRIRACHA BUTTER & CRYSTALIZED MINT

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

