



VEGETARIAN OPTIONS

For additional options, please speak with your server

Starters

- **Vegetable Sushi Roll** cucumber, avocado, carrot, wasabi, pickled ginger
- **Gorgonzola Flatbread** fig barbeque, fontina, provolone, red onion, granny smith apple, sage vinaigrette
- **Goat Cheese Bruschetta** tomato basil cruda, focaccia crisps, kalamata olive
- **Sweet Chili Cauliflower** lightly crisp fried, sweet chili aioli, microgreens, sesame seeds

Side salads

- **Baby Greens** watercress, feta, toasted pine nuts, honey balsamic vinaigrette
- **Caesar Salad** parmesan reggiano, croutons, asiago cheese crisp
- **Strawberry and Pistachio Salad** parmesan reggiano, red onion, sherry vinaigrette

Entrées

- **Vegetable Cobb Salad** watercress, arugula, baby spinach, tomato, 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
- **Penne Pasta** roasted red pepper cream, shiitake mushrooms, leeks, snow peas, sundried tomato pesto

Seasonal Sides

- French Fries
- Whipped Yukon Gold Potatoes
- Parmesan Roasted Yukon Gold Potatoes
- Grilled Asparagus
- Apple & Celery Root Slaw
- Sautéed Haricots Verts with Lemon Shallot Butter
- Roasted Mushrooms with Truffle Butter
- Citrus Garlic Broccolini
- Zucchini, corn and tomato ragout
- Roasted Cauliflower with Onion Jam

NOTE: All desserts are vegetarian.

Some items are seasonal. Check with your server to ensure availability.