



Vegetarian Options

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 tapenade

Side salads

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

CAESAR SALAD grated parmesan reggiano, croutons, asiago cheese crisp

STRAWBERRY & PISTACHIO SALAD baby greens, red onion, parmesan reggiano, sherry vinaigrette

Entrées

VEGETABLE COBB SALAD watercress, arugula, baby spinach, tomato, corn nuts, 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 tossed with roasted red pepper cream, shitake mushrooms, leeks, snow peas, sun dried tomato pesto

Side dishes

French Fries

Whipped Yukon Gold Potatoes

Parmesan Roasted Yukon Gold Potatoes

Grilled Asparagus

Apple & Celery Root Slaw

Sautéed Haricots Verts with Lemon Shallot Butter

Grilled Artichoke

Roasted Mushrooms with Truffle Butter

Zucchini, Corn & Tomato Ragout

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

