

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

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

SPINACH AND WATERCRESS SALAD roasted beets, poached pears, candied walnuts, gorgonzola, walnut vinaigrette

entrées

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

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-herb Gold Potatoes

Parmesan-herb Roasted Potatoes

Grilled Asparagus

Apple & Celery Root Slaw

French Green Beans with Lemon Shallot Butter

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