



Dinner

SALADS

House Salad \$8

Seasonal greens, grated carrots, cucumber, grape tomatoes, house-made croutons & choice of dressing

Seasonal Salad \$10

Seasonal greens, pickled vegetable, cheese, toasted nuts, roasted squash, seasonal dressing

Signature Triple Salad \$12

Super greens slaw blend, roasted corn and poblano peppers, brown rice and quinoa, served with honey mustard vinaigrette

Toppings

Salmon: \$7 | Shrimp: \$6 | Chicken: \$6 | Crispy Tofu: \$6

ENTREES

Scallop & Shrimp Scampi \$26

Served with seared shrimp and scallops atop linguine, peas, asparagus, roasted tomato and fresh herbs, finished with a light garlic butter sauce

Crispy Tofu Tabouleh \$23

Crispy, baked zaatar-crusted tofu on a brown rice & quinoa blend tabouleh featuring fresh cucumber, tomatoes and scallions with a cucumber mint aioli

The entrees below are served with house potato and vegetable du jour

12 oz. NY Strip \$35

Seared to order and topped with onion straws and demi-glaze

8oz BBQ Pork Chop \$28

Grilled with Chef Wyatt's signature candied bacon and barbecue demi-glaze

Pecan Crusted Chicken Breast \$26

Served with maple bechamel sauce

Pan-Seared Salmon \$24

Finished with roasted tomato aioli

Dinner Wed - Sat: 5:00PM - 9:00PM

Sunday Brunch 11:00AM - 2:30PM