



Restaurant Week Menu

APPETIZERS

WHITE BEAN AND KALE SOUP V, GF

ARTICHOKE & SPINACH DIP toasted flatbread GFO

KALE SALAD pumpkin seeds, pecorino, apples, pomegranate, honey-apple cider vinaigrette VO, GF

CRISPY BRUSSELS SPROUTS, pistachios, pomegranate seeds, pecorino cheese, balsamic reduction VO, GF

FRIED CALAMARI peppadews, red onion, chipotle lemon vinaigrette, garlic toum GF

TURKEY MEATBALLS house marinara, oregano, basil, parmesan GF

MAINS

BUDDHA BOWL quinoa, sweet potatoes, chickpeas, broccolini, kale, charred onions, avocado, beet hummus, tahini sauce V, GF

SHRIMP TERIYAKI BOWL brown rice, snow peas, broccolini, carrots, cabbage, peppers, onions, spicy sesame teriyaki sauce VO, GF

TUNA POKE rice, edamame, carrot, red cabbage, avocado, sesame, sambal, ginger tamari dressing GF

BLACKENED MAHI TACOS red cabbage slaw, corn salsa, avocado, cilantro lime sauce, house hot sauce VO, GFO

ROASTED CHICKEN roasted garlic whipped potatoes, asparagus, lemon herb pan sauce GF

CERTIFIED ANGUS HANGER STEAK* roasted fingerling potatoes, carrots, brussels leaves, chimichurri sauce GF

DESSERTS

CHOCOLATE TORTE strawberry sauce V,GF

CARROT CAKE cream cheese icing with coconut N

GELATO or SORBET featured selection GF