

Spring Features

Wine

Alexander Valley Sauvignon Blanc

Bright and aromatic delights with juicy kiwifruit, yellow peach, and passionfruit, balanced by refreshing acidity.

14

Starter

Wine & Mini Charcuterie

Featured Wine | Dill Monterey Jack & Blueberry Parmesan Crostini | Artisan Salami | Assorted Accompaniments

16

(SF, N) Shrimp Pesto Flatbread

Petite Shrimp | Basil Pesto | Mozzarella
Heirloom Grape Tomatoes | Micro Basil | Roasted Garlic Oil

19

Salad

(VG, GF) Spring Green Goddess Salad

Mixed Greens | Shaved Radish | Fresh Peas | Red Onion
Crushed Pistachios | Green Goddess Dressing

18

Entrée

Herb Marinated Chicken Kabob

Marinated Chicken Breast | Zucchini | Red Bell Pepper | Red Onion
Vegetable Israeli Couscous | Creamy Garlic Sauce

26

Dessert

(VG) Lemon Blueberry Cheesecake

Gluten-Free Graham Cracker Crust | Cream Cheese Filling
Lemon Curd | Blueberry Compote | Whipped Cream

14

SF - CONTAINS FISH OR SEAFOOD | N - CONTAINS NUTS/TREE NUTS
V - VEGAN | VG - VEGETARIAN | GF - GLUTEN FRIENDLY | DF - DAIRY FREE

Tax & 20% service charge will be added to all orders.

*Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. We are proud to serve certified sustainable seafood.