**Dinner Menu**

SALADS



 Pickled Veggie Salad 7/13

Pickled Cauliflower, Pickled Broccoli, Pickled Asparagus,

Shredded Napa Cabbage, Sliced Red Onion,

 Apple Walnut Salad7/13

Spring Mix, Marinated Apple, Toasted Walnuts,

Pomegranate Seeds, Blue Cheese, Maple Vinaigrette

**Chicken, Marinated Tofu, Grilled Shrimp: 3/5**

**Salmon: 4/7**

Appetizers

Bacon Wrapped Pickled Jalapeños12

Goat Cheese, Honey Beurre Blanc

Swedish Meatballs 12

Creamy Beef Gravy, Tart Jelly Drizzle

Small Plates

Hungarian Goulash 18

Ribeye Beef Tips, Carrot, Celery, Onion, Jasmine Rice

Sheppard’s Pie18

Ground Lamb, Mashed Potatoes, Carrot, Peas, Onion

Mediterranean Chickpea Bowl16

Seared Paneer Cheese, Diced Cucumber, Cherry Tomatoes, Quinoa, Fig & Red Wine Vinaigrette

Entrees

Grilled Bone-In Ribeye44

Brown Sugar Rub, Wasabi Mashed Potatoes, Chinese Long Bean, Cilantro Chimichurri

Sage Butter Pork Chop 24

Rutabaga Puree, Baby Bok Choy

Chicken & Shrimp Gumbo 26

Bell Pepper, Onion, Okra, Andouille Sausage, Rice

Smoked Pheasant Stir Fry36

Gailon, Bean Sprouts, Onion, Zucchini, Chili Crisp Stir Fry Sauce

Crusted Snapper28

Fried Plantains, Yuzu Sauteed Spinach, Hollandaise, Herb Crust