Dinner Menu

SALADS

"Sweet Heat" Salad 7/12
Bib Lettuce, Arugula, Bell Pepper, Candied Almonds, Avocado, Queso Fresco Crumbles, Chili Jelly Vinaigrette

Spring Salad 7/12
Wine Macerated Berries, Feta Cheese, Toasted Walnuts, Spring Mix, Kale, Raspberry Vinaigrette

Chicken, Marinated Tofu, Grilled Shrimp: 3/5
Salmon: 4/6

Appetizers

Deviled Duck Egg Avocado Toast 13
Sliced Duck Egg Whites, Deviled Duck Egg Filling, Smoked Paprika

Stuffed Dates 10
A variety of: Bacon & Cheddar, Mascarpone, Brie & Gastrique Stuffed Dates

Small Plates

Tenderloin Pajeon 19
Tenderloin Tips, Savory Scallion Pancakes, Roasted Beet, Sauteed Kale, Salted Honey Glaze

Stuffed Flounder 14
Shrimp & Jalapeño Stuffing, Grilled Riced Cauliflower, Mango Beurre Blanc

Chicken Saag 13
Braised Chicken Thigh, Basmati Rice, Spinach Curry

Entrees

Filet Mignon 41
6 oz Tenderloin Steak, Fondant Potatoes, Marinated Portobello, Sauteed Arugula, Balsamic Demi-Glace

Polish Cabbage Rolls 19
Steamed Red Cabbage, Seasoned Ground Pork, Whipped Potatoes, Tomato and Sauerkraut Sauce

Primavera Pasta
Paprika Fettuccine, Roasted Bell Pepper, Spinach, Sauteed Onion, Fresh Mozzarella, Dill & Basil Pesto
Grilled Chicken or Tempeh: 24 Shrimp/Salmon: 26

Chicken Katsu 22
Panko-Breaded Chicken, Sticky Rice, Chili Crisp Gai Lon, Sweet & Tangy Plum Sauce

Caramelized Salmon 26
Rutabaga Puree, Fried Brussel Sprouts, Grapefruit Gastrique