

~Dinner~

Tuesday ~ Saturday 5pm to 9pm

Salads ~ served in three sizes: single, entrée, or family, add grilled chicken to any salad for \$4 per serving

Organic Spinach, avocado, oranges, shaved red onion, caramelized pecans, white balsamic vinaigrette	7/10/20
True Food Caesar*, organic romaine, pecorino, four-spice croutons, white anchovy, Caesar dressing	7/10/20
Cherry Walnut, organic mixed baby greens, pecorino, balsamic vinaigrette	7/10/20
Bok Choy, shaved jalapeno, red onion, water chestnuts, sweet creamy sesame vinaigrette	7/10

Tapas ~

Seared Scallops*, served over salad of jicama, radish, orange, avocado, cilantro, lime	13
Crawfish Cakes, golden lager aioli, petit salad	10
House Cheese Plate, artisan cheeses, olives, seasonal fruit	13

Brick Oven Pizzas ~ our pizza crusts are made with genuine Caputo 0000 flour from Naples

Greek, feta, tomatoes, red onion, artichoke, gaeta olives, cerignola olives, oregano, garlic, olive oil	13
Pepperoni, pepperoncini, pepperoni, red onion, fresh mozzarella, basil	13
Sausage-Sage, house made organic Italian sausage, fresh sage, tomato sauce, feta, mozzarella	12
Pancetta, arugula, pancetta, shredded mozzarella, parmesan, rosemary, olive oil	13
Margherita, fresh mozzarella, basil, San Marzano tomato sauce	11
Prosciutto, Italian ham, cherry tomatoes, fresh mozzarella, olive oil, basil, garlic	13

Burgers and Sandwiches ~ with organic salad, choice of roasted garlic potatoes or cup of soup

Bleu Burger*, organic beef, bleu cheese, caramelized onions on a sesame Kaiser roll	12
Bacon Burger*, organic beef, cheddar, smoked bacon, lettuce, tomato, onion, on a sesame Kaiser roll	12
Reuben, corned beef, sauerkraut, swiss, Russian dressing, served warm on a pumpernickel pretzel with rock salt	11
French Dip, roast beef, caramelized onions, provolone, served with warm au jus on an Italian herb hoagie	11
Roasted Vegetable, sundried tomatoes, grilled eggplant, grilled zucchini, romesco, mozzarella,	11
<i>served open-faced on a warm whole wheat pita</i>	

Entrees ~

Seared Wild Sockeye Salmon*, served over a chilled udon noodle salad, baby bok choy, shiitake chips, scallions, soy sesame broth	18
Asparagus and Chèvre Ravioli, sautéed organic asparagus spears, crispy tomato chips, lemon butter	17
Beef Bourguignon, organic beef tips, bacon, carrots, onions, red wine, crimini mushrooms, crostini	15
Grilled Organic Skirt Steak*, roasted organic asparagus, crispy hash browns, house steak sauce	19
Oven Baked BBQ Mahi Mahi*, dirty rice and beans, andouille, avocado, pineapple mango salsa	18
Chicken Pot Pie, chicken, carrots, celery, onions, puff pastry, cranberry relish, served with a side of green beans	13
Prosciutto Wrapped Halibut*, seared polenta cake, broccoli rabe, golden raisin broth	19
Nicoise Salad with Grass Fed Lamb*, sliced lamb, new potatoes, green beans, olives, hardboiled egg, organic greens, capers	16

18% gratuity will be added to parties with separate checks or parties of 6 or more.

**Eggs served over-easy, poached, sunny-side up, or soft-boiled and hamburgers and steaks that are served rare or medium-rare may be undercooked and will only be served upon the consumers' request. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Caesar dressing is made with raw eggs.*