



# Dinner

## SOUPS

### **Gazpacho \$8/\$11**

Served cold with sour cream and fresh basil

### **Pea Soup \$7/\$10**

Garnished with candied bacon & garlic croutons

## SALADS

### **House Salad \$8**

Seasonal greens, grated carrots, cucumber, grape tomatoes, house-made croutons & choice of dressing

### **Summer Salad \$10**

Seasonal greens, roasted chickpeas, feta, sliced strawberries, basil vinaigrette

### **Signature Triple Salad \$12**

Super greens blend, roasted corn and poblano peppers, brown rice and quinoa, served with basil vinaigrette

### **Toppings**

Steak: \$8 Shrimp: \$6

Chicken: \$6 Salmon: \$7 Crispy Tofu: \$6

## ENTREES

### **Scallop & Shrimp Scampi \$26**

Served with seared shrimp and scallops atop linguine in a lemon butter sauce and fresh herbs

### **Crispy Tofu Tabouleh \$23**

Crispy, baked zaatar-crusting tofu on a brown rice & quinoa blend tabouleh featuring fresh cucumber, tomatoes and scallions with a cucumber mint aioli

*The entrees below are served with roasted fingerlings potatoes and vegetable du jour*

### **Pan-Seared Salmon \$24**

Topped with lemon compound butter and roasted tomato aioli

### **8oz BBQ Pork Chop \$28**

Grilled with Chef Wyatt's signature candied bacon and barbecue demi-glaze

### **8oz Grilled Sirloin \$27**

Seared to order and topped with onion straws and demi-glaze

### **Stuffed Chicken Breast \$24**

Stuffed with spinach, feta, and roasted tomato. Finished with beurre blanc and balsamic glaze