

# Dinner Menu

## Soups

### French Onion Gratinée

Caramelized onions, croutons, Swiss. \$6/\$8

### Soup of the Day

Chef's daily inspiration. \$5/\$7

### Potato Leek

\$5/\$7 *vegetarian & gf*

## Starters

### Fried Brussels Sprouts

Pancetta, hot honey  
*(df / vegetarian by request)* \$13

### Fried Calamari

Rice & corn flour crusted. Marinara & sweet chili dipping sauces. *(gf)* \$15

### Spicy Cheese Curds

Crispy fried. House-made bleu cheese. *(vegetarian)* \$15

### Hummus of the Day

Baked pita & vegetable sticks.  
*Chef's choice topping (vegetarian)* \$13

### Warm Tomato Caprese Dip

Tomato, basil pesto, melted mozzarella & cream cheese dip. Balsamic reduction. Fresh bread. *(vegetarian)* \$14

### Baked Brie

Phyllo wrapped brie, citrus orange glaze, crackers. *(vegetarian)* \$15

## Salads

### Phoebe's\*

Mixed greens, grapes, toasted walnuts, crumbly bleu cheese, house vinaigrette. *(vegetarian & gf)* \$8/\$12

### Caesar

Romaine hearts, garlic croutons, Asiago cheese, Caesar dressing. \$7/\$11

### Wedge Salad

Baby iceberg, house made bleu cheese dressing, cherry tomatoes, chopped bacon, chives *(gf)* \$8/\$12

*Add to any salad: Portobello \$4, Fried Tofu \$5, Chicken \$5, Shrimp-4 \$7, Salmon-5oz \$9*

*\*Contains nuts. If you have a food allergy, please notify us.*

*Ask an employee for assistance if you have food allergy questions.*

*Please note that we do not separate checks for groups of 8 or more.*

*Please note that 18% gratuity may be added to groups of 8 or more.*

# Entrees

## **Pork Ossobuco**

Sous vide pork shank, leek & garlic smashed potatoes, green beans, Dijon mustard cream sauce. \$27 (gf)

## **Green Curried Lamb**

Lamb shank, broccolini, carrot slaw, white rice, basil chiffonade, green curry sauce. \$28 (gf)

## **Short Rib 'Stroganoff'**

Braised & pulled beef short rib, cremini mushroom gravy, egg noodles, horseradish crème fraiche. \$17 half / \$27 full

## **Grilled Swordfish 8oz**

Lemon, caper, shallot vinaigrette. White rice, broccolini. \$28 (gf / df)

## **Atlantic Salmon**

Pan seared Atlantic salmon, white rice, roasted red beets, horseradish crème fraiche, basil oil \$17 half / \$27 full (gf)

## **Fried Tofu**

Fried tofu tossed with sweet chili sauce, green beans, carrot slaw, broccolini, over white rice. \$15 half / \$25 full (vegan / gf / df)

## **Roasted Half Chicken**

Bone-in chicken, lemon thyme pan sauce.

Leek & garlic smashed potatoes, green beans. \$24 (gf)

## **Seared Jumbo Scallops**

Potato gnocchi, house made creamy tomato vodka sauce, pancetta, shaved brussels, basil-chive pesto, parmesan. \$32

## **Shrimp & Grits**

Garlic sauteed shrimp, mild chorizo sausage, truffled grits, wilted arugula, basil oil. \$16 half / \$26 full (gf)

## **Hanger Steak**

Grilled 8 oz hanger steak, leek & garlic smashed potatoes, green beans, charred scallion cream sauce. \$30 (gf)

## *Bistro Fare*

*Sub gluten free roll \$1*

### **Pear & Chicken Sandwich**

Grilled chicken breast, poached pears, honey aioli, swiss, arugula, brioche roll. Fries. \$16

### **Seasonal Flat Bread\***

Hot honey, goat cheese, dried figs, sauteed arugula. (vegetarian) \$15

### **Gnocchi**

House made creamy tomato vodka sauce, shredded brussels, basil pesto, parmesan. \$15

### **Specialty Burger**

8 oz black angus beef, arugula, tomato, onion jam, goat cheese, soft roll. Fries. \$17