

# Dinner Menu

## Soups

### French Onion Gratinée

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

### Soup of the Day

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

### Broccoli Cheddar

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

## Starters

### Yuca Mozzarella Balls

Spicy tomato gazpacho \$13 *(veg, gf)*

### Fried Calamari

Rice flour crusted, fried. Garlic aioli. Marinara sauce. \$15 *(gf)*

### Stuffed Mushroom Caps

Chorizo sausage. Tarragon-garlic crème fraiche. \$14 *(gf)*

### 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. Blackberry-basil chutney. Artisanal crackers. \$15

## Salads

### Phoebe's\*

Mixed greens, grapes, toasted walnuts, crumbly bleu cheese, house Dijon vinaigrette. *(vegetarian & gf)* \$9/\$13

### Caesar

Romaine hearts, garlic croutons, Asiago cheese, Caesar dressing. \$8/\$12

### Cobb

Iceberg, chopped bacon, crumbled bleu cheese, hard boiled egg, cherry tomatoes, scallions, buttermilk ranch dressing. *(gf)* \$10/\$14

*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

## Atlantic Salmon

Pineapple & tomato salsa, wilted arugula. Coconut purple sticky rice. *(gf, df)* \$17 / \$27

## Braised Short Rib

Sharp cheddar grits, Italian marinated tomatoes, sauteed arugula, crispy shallots. *(gf)* \$16 / \$26

## Honey Chipotle Shrimp

Crispy pancetta & red chili oil. Sharp cheddar grits. Cilantro-lime spring slaw. *(gf)* \$17 / \$27

## Fried Tofu

Rice flour crusted, fried tofu. Honey, ginger soy sauce.

Coconut purple sticky rice, snap peas, citrus cilantro slaw. *(gf, df)* \$15 / \$25

## Grilled Red Snapper

Blackberry-basil chutney, sauteed arugula. Coconut purple sticky rice. *(gf, df)* \$28

## Seared Jumbo Scallops

Tuscan gnocchi, artichoke hearts, sun-dried tomatoes, capers, basil pesto. Whipped feta. \$32

## Pork Shank

Yellow curry sauce, cilantro lime slaw, coconut purple sticky rice, garlic snap peas. *(gf, df)* \$27

## Roasted Half Chicken

Honey, thyme, fig pan sauce.

Whipped sour cream & chive potatoes, wilted swiss chard. *(gf)* \$24

## Lamb Chop (6 oz)

Grilled lamb chop, mint-lemon gremolata. Sour cream & chive whipped potato.

Sauteed crimini mushrooms, snap peas, cherry tomatoes. *(gf)* \$28

## Grilled Skirt Steak

Garlic-herb sauce. Whipped sour cream & chive potatoes, sauteed swiss chard. *(gf)* \$32

## Bistro Fare

*Sub gluten free roll \$1*

### Chicken Sandwich

Grilled chicken breast, whipped strawberry ricotta, spinach, pickled red onion, balsamic glaze, brioche roll. Fries. \$16

### Specialty Burger (8 oz)

Black angus, melted muenster cheese, roasted tomato chutney, pickled red onion, arugula, soft roll. Fries. \$17

### Lamb Burger

Whipped feta, sliced tomato, red onion, baby spinach, brioche roll. Kettle chips. \$19

### Tuscan Gnocchi *(veg)*

Artichoke hearts, sun-dried tomatoes, capers, basil pesto. \$16

### Seasonal Flat Bread *(veg)*

Spinach, marinated tomatoes, red onion, whipped feta. \$15