

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
\$13 (*df / vegetarian by request*)

Roasted Beet 'Carpaccio'

Lemon thyme vinaigrette, cracked black
pepper dusted goat cheese pearls,
crispy capers \$13 (*vegetarian, gf*)

Crab Rangoons (6)

Crispy fried, crab & cream
cheese filling. Sweet chili sauce. \$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. (veg) \$13

Baked Brie

Phyllo wrapped brie, cranberry chutney,
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

Arugula Salad

Sliced pears, raisins, red onion, vanilla mascarpone, balsamic vinaigrette
(*vegetarian, 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

Short Rib & Rice Noodles

Braised & pulled beef short rib, rice noodles, rich beef broth with kale, red cabbage, shaved brussels sprouts, mushrooms, basil & cilantro. \$17 half / \$27 full (gf / df)

Grilled Swordfish 8oz

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

Lamb Shank "Stew"

Rosemary & sage beef broth, white bean, green lentil, turnip, crushed tomato, mirepoix. Leek & garlic mashed potatoes, green beans. \$29 (gf)

Atlantic Salmon

Pan seared Atlantic salmon. Basil-chive pesto.

Sauteed red beets & white beans, wild rice, broccolini. \$17 half / \$27 full (gf / df)

Fried Tofu

Soy, ginger & citrus vinaigrette. Kale, shredded brussels sprouts, rice noodles.

Tarragon, carrot & fennel slaw. \$15 half / \$23 full (vegan / gf / df)

Roasted Half Chicken

Bone-in chicken, lemon thyme pan sauce.

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

Seared Jumbo Scallops

Potato gnocchi, vodka cream sauce, pancetta, shaved brussels, basil-chive pesto, parmesan. \$32

Pork Chop

Grilled 10 oz pork chop. Poached pear & turnip chutney.

Leek & garlic mashed potatoes, green beans. \$26 (gf)

Seared Shrimp

Roasted red beet, leek & asiago risotto, broccolini.

Herb marinated mozzarella pearls. \$17 half / \$27 full (gf)

Strip Steak

Grilled 8 oz strip steak. Rosemary compound butter.

Leek & garlic mashed potatoes, green beans. \$32 (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*

Garlic-oil base, poached pears, crushed walnuts, broccolini, bleu cheese. (veg) \$15

Winter Risotto

Roasted red beet, leek & asiago risotto, broccolini. (veg / gf) \$15

Specialty Burger

8 oz black angus beef patty, whipped mascarpone cheese, thyme aioli, arugula, red onion, soft roll. Fries. \$17