

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, purple sticky rice. *(gf, df)* \$17 / \$27

Braised Short Rib

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

Honey Chipotle Shrimp

Purple sticky rice. Cilantro–lime spring slaw. Crispy pancetta & red chili oil. *(gf, df)* \$17 / \$27

Fried Tofu

Rice flour crusted, fried tofu. Gochujang blueberry BBQ sauce.

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

Grilled Red Snapper

Blackberry–basil chutney, sauteed arugula, 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, purple sticky rice, garlic sauteed snap peas. *(gf, df)* \$27

Roasted Half Chicken

Gochujang blueberry BBQ, 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