dinner

starters

hummus crudités *vg v*	8
tuna tartare avocado, wonton, firecracker sauce	15
p.e.i. mussels white wine, garlic chili butter, cilantro	14
lobster avocado mango salsa, chili beurre blanc	16
skewers moroccan filet, arugula, tzatziki *gf*	14
kefte tzatziki mediterranean pico, arugala, feta, pita	14
sesame crusted ahi tuna chinese salad, ginger soy vinaigrette	15
wood fire grilled wings chili garlic oil, spicy feta dip	12
crispy shrimp buffalo vinaigrette, bleu cheese mousse	13

taco

chorizo seitan pico de gallo, avocado *v*	13
short rib pico de gallo, cotija, avocado *gf*	13
fish grilled, jalapeño, jicama, lime, cilantro *gf*	13
shrimp avocado, candied fresno, cilantro gf	13
achiote chicken cabbage slaw, chipotle aioli mango salsa *gf*	13

flat bread

bacon caramelized onion, white cheddar, thyme	10
margherita pesto, mozzarella, tomato, basil *vg*	10
farm cheese blend, chives, truffle honey *vg*	10
mushroom cheese blend, arugula port *vg*	10
pepperoni mozzarella, san marzano tomato sauce	10

sides

roasted potatoes paprika, oregano	4
cauliflower gratin white cheddar, truffle *vg gf*	8
truffled potatoes aioli, chives, cotija *vg gf*	6
seasonal vegetables	6

soup of the day

cup	4
bowl	6

prasino

prasino is committed to using organic, all natural, hormone free, antibiotic free and locally sourced ingredients whenever possible.

sushi

crunchy shrimp and salmon rice panko, shrimp, salmon, avocado, kin-goma sauce	18
lava spicy tuna, blue crab, avocado, tempura panko, firecracker sauce *gf*	18
killer dragon shrimp tempura, crab, cucumber, unagi, avocado, dragon sauce, unagi sauce	18
spicy lobster shrimp tempura avocado, wasabi mayo, dragon sauce, big o ginger glaze	18
shiso nacho spicy tuna, avocado, cucumber, lime, wasabi, scallion *gf*	18

entree

st. louis pork steak fitz's root beer bbq sauce, jalapeño corn biscuit, crisp apple slaw	21
pappardelle chicken confit, roasted tomato, squash, baby spinach, roasted garlic butter	22
salmon grilled asparagus, frisee honey onion marmalade *gf*	25
lobster ravioli maine lobster, escarole, squash, marscapone creme, parmesan	28
short ribs sweet wine risotto, arugula, cherry tomato *gf*	30
tofu spinach, roasted apple, pumpkin, peanuts, star anise gastrique *gf v vg*	19
halibut serrano ham, asparagus, baby arugula, young spinach, goat cheese, *gf* caramelized onion vinaigrette	34
seafood stew fresh fish, gulf shrimp, scallops, mussels, roasted pepper, napa cabbage ancho lobster stock *gf*	30

wood fire grilled

bricked 1/2 chicken lemon, garlic, parsley, wine, roasted potato, greens *gf*	23
filet red potato hash, mushroom, kale, garlic clove, bleu cheese, dijon creme *gf*	32
ribeye truffled frites, oven roasted tomato, winter greens, bleu cheese, veal demi	35
scallops braised greens, cauliflower gratin, candied fresno pepper relish *gf*	33
hanger steak bleu cheese new potatoes, sautéed kale, steak demi, tobacco onions	30

green

steak, chicken or shrimp 6

greek house greens, feta, cucumbers, olives, tomato, herbs, lemon, peppers	6/9
prasino house greens, berries, orange supreme, sunflower seeds, goat cheese, red onion, vinaigrette	6/10
kale & spinach caesar parmesan, lemon, anchovies, mushrooms, garlic crumb	6/10
roasted beet goat cheese, candied pecan, orange supreme	7/11
roasted butternut squash honey ver jus dressing, lola rosa, bleu cheese, sweet pecans & pumpernickle croutons	11

hands on

portobello burger marinated wood grilled vegetables, pesto, multigrain bun	12
prasino burger smoked gouda, tomato jam, arugula, pickled onion	13
turkey burger bleu cheese, caramelized onions, sautéed apples, spinach, multigrain bun	13
chicken caprese tomato, arugula, mozzarella, pesto, grilled ciabatta bread	12
steak shaved steak, white cheddar, sweet onion, chimichurri, grilled ciabatta bread	12
horseradish steak burger havarti cheese, bacon, soft lettuce, tomato remoulade	13
lamb sirloin avocado, cilantro, pico de gallo, feta, chipotle aioli, baguette	13
pork belly blt griddled tomato, arugula, jalapeño gastrique	13

vg vegetarian v vegan gf gluten free

"The Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult with their physician or public health official for further information."

20% service charge added to parties of six or more