

dinner

starters

hummus	crudités vg v	8
thai tempeh cakes	cilantro mirin dipping sauce	12
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		15
	chinese salad, ginger soy vinaigrette	
wood fire grilled wings		12
	chili garlic oil, spicy feta dip	
charred shishitos	pork belly, cipollini onion	13
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

prasinó

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

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

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	cauliflower gratin, swiss chard, truffle-mushroom cabernet sauce gf	28
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	chunky tomatillo salsa, crispy sweet potato, tomato vinaigrette	32
hanger steak	bleu cheese new potatoes, sauteed 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

portabello 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, arugala, jalapeno gastrique	13