

prasino

dinner from 5:00pm

starters

blackened hummus	creole vin., crudités & blackened pita	13
tuna tartare	avocado, wonton, firecracker sauce	15
p.e.i. mussels	white wine, garlic chili butter, cilantro	16
lobster avocado	mango salsa, chili beurre blanc	18
sesame crusted ahi tuna	chinese salad, ginger soy vin.	16
wood fire grilled wings	chili garlic oil, spicy feta dip	13
crispy shrimp	buffalo vinaigrette, bleu cheese mousse	13

flatbreads

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

tacos

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

sides

roasted potatoes	paprika, oregano	4
seasonal vegetables	v gf	6
truffled potatoes	aioli, chives, cotija vg gf	8
cauliflower gratin	chives & parmesan vg gf	8

soup of the day

cup	5
bowl	7

dessert

molten chocolate cake	caramel sauce candied pecans served a la mode vg gf	8
ice cream & sorbet	see server for seasonal flavors	5

sushi

killer dragon roll	shrimp tempura, crab, cucumber, unagi avocado, dragon sauce, unagi sauce	18
lava roll	spicy tuna, blue crab, avocado, panko, fire cracker sauce	18
spicy tuna roll	jalapenos, sriracha, yellow pickles, sprouts cucumber, topped with avocado	18
geisha roll	shrimp, cucumber, avocado, topped with tuna yellow pickle, radish sprouts, mango & unagi sauce	18
spicy salmon roll	california roll topped with avocado spicy salmon salad	18
vegan roll	tofu, jalapeno, ginger, daikon radish, avocado cucumber skin, topped with a lime & mango chili sauce	16

entree

st. louis pork steak	fitz's root beer bbq sauce jalapeno corn biscuit, crisp apple slaw	21
pappardelle	chicken confit, oven roasted tomato squash, spinach, garlic butter	22
atlantic salmon	honey onion marmalade sweet wine risotto, sautéed asparagus	29
lobster ravioli	maine lobster, escarole, squash mascarpone crème	30
scallops	arborio rice, fresno chili, sweet corn baby spinach, aged cheddar	33

wood fire gilled

bricked ½ chicken	lemon, garlic, parsley, wine roasted potatoes, greens	29
filet	red potato hash, mushroom, kale, garlic clove bleu cheese, dijon crème	35

green

greek	feta, cucumber, olives, tomato, herb, lemon, peppers	6/9
prasino	berries, orange supreme, sunflower seeds, goat cheese, onion	6/10
kale & spinach caesar	parmesan, lemon, anchovies mushrooms, garlic crumb	6/9
roasted beef	goat cheese, candied pecan, orange supreme	7/11

hands on

prasino burger	smoked gouda, tomato jam, arugula, pickled onion	15
chicken caprese	tomato, arugula, mozzarella, pesto, ciabatta	15
turkey burger	bleu chz, sautéed onion, apples, spinach, multi-grain	15
steak	white cheddar, tomato, sweet onion, chimichuri, ciabatta	15
newman farms pork burger	brioche, havarti, bacon butter lettuce, sweet & sour pickled onions, cracked mustard sauce	15