

## SALADS(ALL SALADS ACCOMPANIED BY FRESH BREADS AND BUTTER)

### CAESAR SALAD

Romaine Lettuce | Parmesan Cheese | Herb Croutons | Traditional Caesar Dressing

### ROASTED VEGETABLES AND GRAINS<sub>(G\*) (VG) (V)</sub>

Watercress | Quinoa | Cauliflower | Broccoli | Carrots | Mixed Seeds | Sumac Vinaigrette

### GREEK SALAD<sub>(G\*) (V)</sub>

Cucumber | Grape Tomatoes | Red Onion | Arugula | Feta Cheese | Za'atar Dressing

## COMPLEMENTS

### BRUSSEL SPROUTS<sub>(G\*) (V)</sub>

Butter | Maple

### ROASTED TRI COLOR POTATOES<sub>(G\*) (VG) (V)</sub>

Fresh Rosemary | Olive Oil

### ROASTED FALL VEGETABLES<sub>(V) (G\*) (VG)</sub>

Pumpkin | Winter Squash | Celery Root

## MAIN

### OVEN ROASTED SALMON

Roasted Bok Choy | Miso Citrus Soy Sauce

### BAKED ORECCHIETTE PASTA <sub>(V)</sub>

Parsnips | Ricotta Cheese | Roasted Kale | Sage

### BIRRIA STYLE CHICKEN<sub>(G\*)</sub>

Fire Roasted Peppers | Caramelized Onions

### CARIBBEAN JERK BRAISED PORK<sub>(G\*)</sub>

Plantains | Black Beans | Garlic | Scallions

### HAND CARVED TRI TIP STEAK<sub>(G\*)</sub>

Caramelized Onions | Balsamic Beef Jus

## DESSERT

### BAKED APPLE CRISP<sub>(V) (G\*)</sub>

Cinnamon | Gluten Free Crumble Topping

### SIGNATURE DESSERT STATION<sub>(V) (N)</sub>

Individual Desserts | Seasonal Fruit

(N) Contains  
Nuts

(VG)  
Vegan

(V)  
Vegetarian

(G\*) \*Although we make every effort to prepare items denoted with a G\* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

**DISCLAIMER-** Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase our risk of food-borne illness, especially if you have a medical condition. Menus subject to change.