

DINNER

FEATURES

CHEF'S SPECIALS

BROCCOLI AND MUSHROOM
RISOTTO CROQUETTES \$8
ARUGULA, PESTO (contains nuts)

VEGAN CASHEW QUESO \$8
SERVED WITH CORN TORTILLA CHIPS (contains nuts)

VEGAN MEATLOAF \$15
IMPOSSIBLE BURGER, VEGAN MASHED POTATOES, CRISPY BRUSSEL SPROUTS,
SAUTEED GREENS, RED WINE MUSHROOM REDUCTION

VEGAN FRITO PIE \$11
VEGAN CHILI, VEGAN QUESO, CORN CHIPS, PICO DE GALLO (CONTAINS NUTS)

SHRIMP TACOS \$15
MANGO SALSA, AVOCADO VINAIGRETTE, CABBAGE SLAW,
PIQUILLO PEPPER AIOLI, SERVED ON CORN TORTILLAS

DINNER ENTREES

BRAISED SHORT RIB \$18
GARLIC POTATO MASH, SAUTEED GREENS
TOPPED WITH BEEF DEMI

SEAFOOD GUMBO \$16
GULF SHRIMP AND CRAB, SCALLION-JASMINE RICE,
SIDE OF TOASTED BAGUETTE

VEGAN POWER BOWL \$14
CURRIED TOFU-QUINOA, ROASTED ROOT VEGETABLE,
LENTILS, TOMATO, CRISPY GARBANZO,
AVOCADO VINAIGRETTE

VEGGIE PASTA \$14
LOCAL PASTA, SEASONAL VEGGIES, PARMESAN,
BUTTERNUT SQUASH SAUCE
ADD CHICKEN \$2 / ADD SHRIMP \$3

DINNER PLATES

SERVED WITH 2 DINNER
SIDES OR A CUP OF SOUP

ROASTED CHIMICHURRI
CHICKEN \$18

GULF SHRIMP \$16

MARKET FISH \$21

DINNER SIDES

SAUTÉED GREENS

GARLIC MASHED
POTATOES

VEGGIE MEDLEY