



Vegetarian/Vegan Menu

STARTERS

French Onion Soup - Made with vegetable stock, port, herbed croutons and gruyere cheese \$15

No Meat Caesar Salad - Fresh cut Romaine with grana padano cheese, croutons garlic dressing \$12

Artisan Greens - Baby romaine, kale, arugula, radicchio, butter lettuce, garden vegetables \$14

Vegetable Spring Rolls - Deep fried until golden brown, served with ponzu dipping sauce \$14

Kettle Chips - Made with roasted Garlic sour cream and chive dip \$14

MAINS

Stuffed Portabella Mushrooms – Lentils, quinoa, wild rice, chickpeas, edamame beans, tomato sauce \$22

Margherita Flat Bread – Bocconcini, tomato, basil, balsamic reduction \$17

Truffle and Vegetable Risotto - Grana Padano cheese, truffle oil, wild forest mushrooms, vegetables, \$30

Gnocchi – Sautéed with caramelized onions, capers topped with grana padano cheese \$25

Lentil Moussaka – Layered potatoes, eggplant, zucchini, lentils, onions, tomato sauce \$25

No Meat Mediterranean Flat Bread – Feta, fire roasted red pepper, artichokes, pesto and olives \$17

To our guests, most of the above items can be prepared as Vegan, please inform your server as to your preference.