

prasino

dinner from 5:00pm

starters

blackened hummus	creole vin., crudités & blackened pita	13
tuna tartare	avocado, wonton, firecracker sauce	17
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.	17
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
mushroom	cheese blend, fresh arugula, port reduction	10

tacos

chorizo seitan	pico de gallo, guacamole v	13
short rib	pico de gallo, cotija, guacamole gf	13
fish	jalapeno, jicama, lime, cilantro, guacamole gf	13
shrimp	avocado mousse, candied fresno, cilantro gf	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

sushi

lava roll	spicy tuna, blue crab, avocado, panko, fire cracker sauce	18
spicy tuna roll	jalapenos, sriracha, yellow pickle, sprouts cucumber, topped with avocado	18
geisha roll	shrimp, cucumber, avocado, topped with tuna yellow pickle, radish sprouts, unagi sauce	18
spicy salmon roll	california roll topped with avocado spicy salmon salad	18
torched unagi roll	tempura shrimp, avocado, apple torched unagi, extra spicy mayo, unagi sauce, japanese spice furikake, black tobiko	18
sunset roll	shrimp tempura, blue crab, avocado, tuna salmon, unagi sauce, spicy mayo, tempura crunch sprouts, red tobiko	21

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	30
lobster ravioli	maine lobster, escarole, squash mascarpone crème	30
braised short ribs	cauliflower gratin, sautéed greens truffle mushroom cabernet sauce	37

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	40
hanger steak	chipotle bbq, smashed red potatoes asparagus, crispy tobacco onions	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
butternut squash	honey verjus dressing, lola rosa, bleu chz sweet pecans, pumpernickel crouton	12

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, chimichurri, ciabatta	15
newman farms pork burger	brioche, havarti, bacon butter lettuce, sweet & sour pickled onions, cracked mustard sauce	15