

# prasino

dinner from 5:00pm

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## starters

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blackened hummus	creole vinaigrette, blackened pita	15
roasted garlic hummus	pesto, feta, tahini, grilled pita	15
tuna tartare	avocado, wonton, firecracker sauce	21
p.e.i. mussels	white wine, garlic chili butter, cilantro	20
sesame crusted ahi tuna	chinese salad, ginger soy vin.	21
wood fire grilled wings	chili garlic oil, spicy feta dip	18
crispy shrimp	buffalo vinaigrette, bleu cheese mousse	15
lobster avocado	mango salsa, chili buerre blanc	27

## flatbreads

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bacon	caramelized onion, white cheddar, thyme	15
margherita	pesto, mozzarella, tomato, basil vg	15
farm	cheese blend, truffle honey, chives vg	15
pepperoni	mozzarella, san marzano tomato sauce	15
mushroom	cheese blend, fresh arugula, port reduction	15

## tacos

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chorizo seitan	pico de gallo, guacamole v	18
shrimp	avocado mousse, candied fresno chiles, cilantro gf	18
grouper	blackened, avocado, chipotle, pickled onion, watercress, feta	18
birria	consume, red onion, guacamole, cilantro, monterey jack flour tortilla	20

## sides

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

## soup of the day

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cup	8
bowl	10

## sushi

\*unavailable on sunday

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lava roll	spicy tuna, blue crab, avocado, panko, firecracker sauce	22
vegan roll	asparagus, cucumber, tomato, bell pepper avocado, green onion, ginger, mango, furikake	18
sunset roll	shrimp tempura, blue crab, avocado, tuna salmon, unagi sauce, spicy mayo, tempura crunch sprouts, red tobiko	21
samurai roll	crab, mango, shrimp tempura, avo, salmon spicy tuna, tempura flake, green onion, spicy mayo, unagi sauce	23
killer dragon roll	shrimp tempura, crab, cucumber unagi, avocado, dragon sauce, unagi sauce	24

## entree

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pappardelle	chicken confit, sun dried tomato, squash baby spinach, roasted garlic butter	30
atlantic salmon	sauté of asparagus, spinach and kale fennel citrus salad, brown butter vinaigrette	34
lobster ravioli	maine lobster, escarole, squash mascarpone crème	38

## wood fire grilled

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bricked ½ chicken	lemon, garlic, parsley, wine roasted potatoes, greens	38
double bone pork chop	blood orange glaze, asian stir-fried basmati rice fresh watercress, blood orange & scallion salad	41
filet	red potato hash, mushroom, kale, garlic clove bleu cheese, dijon crème	43
hanger steak	smashed red potatoes, asparagus crispy tobacco onions, prasino steak sauce	48

## green

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greek	feta, cucumber, olives, tomato, herb, lemon, peppers	8/14
prasino	berries, orange supreme, sunflower seeds, goat cheese, onion	8/14
kale & spinach caesar	parmesan, lemon, anchovies mushrooms, garlic crumb	8/14
arugula & sweet potato	tuscan kale, goat cheese mint, candied walnuts, apple, lemon, maple	8/14
beet & burrata	pistachio, winter citrus, blueberries, basil apple cider, evoo	16

## hands on

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prasino burger	smoked gouda, tomato jam, arugula, pickled onion	19
chicken caprese	tomato, arugula, mozzarella, pesto, ciabatta	19
turkey burger	bleu chz, sautéed onion, apples, spinach, multi-grain	19
steak sandwich	white cheddar, tomato, sweet onion, chimichurri, ciabatta	19
horseradish steak burger	havarti cheese, bacon soft lettuce tomato remoulade	19

\*substitute gluten free bread 5

\*automatic gratuity of 20% will be added to all parties of 6 or more