

prasino

dinner from 5:00pm

starters

| | | |
|-------------------------|--|----|
| roasted garlic hummus | pesto, feta, tahini, grilled pita | 15 |
| crispy shrimp | buffalo vinaigrette, bleu cheese mousse | 15 |
| wood fire grilled wings | chili garlic oil, spicy feta dip | 18 |
| p.e.i. mussels | white wine, garlic, chili butter, cilantro | 20 |
| sesame crusted ahi tuna | chinese salad, ginger soy vinaigrette | 21 |
| tuna tartare | avocado, wonton, firecracker sauce | 21 |
| lobster avocado | mango salsa, chili beurre blanc | 25 |

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 |

green

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|------------------------|---|------|
| greek | feta, cucumber, olives, herb, lemon, peppers, red onion | 8/14 |
| prasino | berries, orange supreme, sunflower seeds, goat cheese, red onion | 8/14 |
| kale & spinach caeser | parmesan, lemon, anchovies, mushroom 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 |

sides

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| roasted potatoes | paprika, oregano v | 6 |
| seasonal vegetables | *see server for details | 8 |
| 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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| 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 |
| lava roll | spicy tuna, blue crab, avocado, panko, firecracker sauce | 22 |
| samurai roll | crab, mango, shrimp tempura, avocado, salmon, spicy tuna tempura flake, green onion, spicy mayo, unagi sauce | 23 |
| killer dragon roll | shrimp tempura, blue crab, cucumber, unagi, avocado dragon sauce, unagi sauce | 24 |

entrée

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| seafood pappardelle | fresh fish, gulf shrimp, mussels, pancetta san marzano tomato cream, grated parmesan reggiano | 32 |
| 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 |
| skirt steak | chimichurri, sauteed kale & cremini mushroom, tomato jam roasted potatoes | 48 |
| jumbo scallops | pork belly, caramelized onion & sweet pea risotto carrot & saffron puree | 55 |
| filet | red potato hash, mushroom, kale, garlic clove, bleu cheese, dijon crème | market |

hands on

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| birria taco | consume, red onion, guacamole, cilantro monterey jack, flour tortilla | 19 |
| steak taco | garlic chimichurri marinade, grilled onion, avocado mousse cotija, arugula, serrano tomatillo salsa | 19 |
| prasino burger | smoked gouda, tomato jam, arugula, pickled onion | 19 |
| turkey burger | bleu cheese, sauteed onion, apple, spinach, multi-grain bun | 19 |
| hanger steak sandwich | maytag bleu cheese, crispy tobacco onions truffled arugula, charred red peppers, grilled focaccia | 26 |

*substitute gluten free bread 5

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