

prasio
dinner from 5:00pm

starters

blackened hummus	creole vinaigrette, blackened pita	15
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
lobster & cheese	fusilli noodles, lobster tail	29
reggiano parmesan, tillamook white cheddar, garlic crumb		
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 stuffed avocado	poached lobster tail	25
chili beurre blanc, mango chutney, cilantro		

flatbreads

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
the hill	volpi salami, pepperoni, giardiniera, mozzarella, oregano	15

green

prasio	berries, orange supreme, sunflower seeds, goat cheese, red onion	8/14
kale & spinach caesar	parmesan, lemon, anchovies, mushroom garlic crumb	8/14
arugula & sweet potato	tuscan kale, goat cheese, mint candied walnuts, apple, lemon, maple	8/14
butternut squash	lola rosa, red onion, candied walnuts, bleu cheese honey verjus dressing, pumpernickel croutons	14
beet & burrata	pistachio, winter citrus, blueberries, basil, apple cider, evoo	16

sides

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

cup	8
bowl	10

sushi *unavailable on sunday

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
tiger roll shrimp tempura, tuna, unagi, cream cheese, grilled pineapple avocado, spicy mayo	23
killer dragon roll shrimp tempura, blue crab, cucumber, unagi, avocado dragon sauce, unagi sauce	24
volcano roll fried maine lobster, gulf shrimp, avocado, green onion, sesame flaming sriracha mayo, red & wasabi tobiko	27

entrée

seafood pasta	fusilli noodles, fresh fish, gulf shrimp, mussels, pancetta	32
san marzano tomato cream, grated parmesan reggiano		
salmon	charred leek risotto, garlic crumb, pecorino cheese	34
lemon gastrique		
lobster ravioli	maine lobster, escarole, squash, mascarpone crème	38

wood fire grilled

bricked ½ chicken	lemon, garlic, parsley, wine, roasted potatoes, greens	38
double bone pork chop	garlic whipped potatoes, golden bbq glaze	38
candied bacon & bourbon brussels sprouts		
filet	red potato hash, mushroom, kale, garlic clove, bleu cheese, dijon crème	market

hands on

birria taco	consume, red onion, guacamole, cilantro	19
monterey jack, flour tortilla		
steak taco	garlic chimichurri marinade, grilled onion, avocado mousse	19
cotija, arugula, serrano tomatillo salsa, corn tortilla		
prasino burger	smoked gouda, tomato jam, arugula, pickled onion	20
brioche bun		
chorizo steak burger	smoked mozzarella, caramelized onions	20
beer cheese, brioche bun		
hanger steak sandwich	maytag bleu cheese, crispy tobacco onions	24
truffled arugula, charred red peppers, grilled focaccia bread		

*substitute gluten free bread	5
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*automatic gratuity of 20% will be added to all parties of 6 or more

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness