

## prasino dinner from 5:00pm

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### starters

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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 stuffed avocado	poached lobster tail chili beurre blanc, mango chutney, cilantro	27

### flatbreads

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bacon	caramelized onion, white cheddar, thyme	15
margherita	pesto, mozzarella, tomato, basil vg	15
pepperoni	mozzarella, san marzano tomato sauce	15
the hill	volpi salami, pepperoni, giardiniera, mozzarella, oregano	15

### greens

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prasino	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
beet & burrata	pistachio, winter citrus, blueberries, basil, apple cider, evoo	16
greek	tomato, cucumber, greek olives, onion, bell pepper, feta cheese crispy chickpeas, pesto, parmesan, evoo, lemon, fresh herbs	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
truffle fries	parmesan reggiano, aioli	8
red potato hash	cremini mushroom, kale, garlic, maytag bleu cheese, dijon creme	12
lobster risotto	chive, parmesan Reggiano	16

### 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
killer dragon roll	shrimp tempura, blue crab, cucumber, unagi, avocado unagi sauce	24
volcano roll	fried maine lobster, gulf shrimp, avocado, green onion, sesame flaming sriracha mayo, red & wasabi tobiko	27

### entrée

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seafood pasta	fusilli noodles, fresh fish, gulf shrimp, mussels, pancetta san marzano tomato cream, grated parmesan reggiano	32
salmon	lobster risotto, crispy leeks, parmesan reggiano cheese chardonnay chili beurre blanc	34
wagyu short rib	creamy polenta, demi, gremolata	49

### wood fire grilled

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bricked ½ chicken	lemon, garlic, parsley, wine, roasted potatoes, greens	38
st. louis bbq pork steak	jalapeno corn biscuit, fitz's root beer bbq sauce jicama, apple, pecan, & bleu cheese slaw	32

### hand carved steaks & chops \*see server market

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### 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, corn tortilla	19
prasino burger	smoked gouda, tomato jam, arugula, pickled onion brioche bun	19
hanger steak sandwich	maytag bleu cheese, crispy tobacco onions truffled arugula, charred red peppers, grilled focaccia bread	24

\*substitute gluten free bread 5

\*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