

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	21
ginger soy vinaigrette		
tuna tartare	avocado, wonton, firecracker sauce	21
lobster stuffed avocado	poached lobster tail	27
chili beurre blanc, mango chutney, cilantro		

flatbreads

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	15
mozzarella, oregano		

greens

prasino	berries, orange supreme, sunflower seeds	8/14
goat cheese, red onion		
kale & spinach caesar	parmesan, lemon	8/14
anchovies, mushroom, garlic crumb		
arugula & sweet potato	tuscan kale	8/14
goat cheese, mint, candied walnuts, apple, lemon, maple		
beet & burrata	pistachio, winter citrus	16
blueberries, basil, apple cider, evoo		
greek	tomato, cucumber, greek olives, onion	16
bell pepper, feta cheese, crispy chickpeas, pesto		
parmesan, evoo, lemon, fresh herbs		

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
truffle fries	parmesan reggiano, aioli	8
red potato hash	cremini mushroom, kale, garlic	12
maytag bleu cheese, dijon creme		
lobster risotto	chive, parmesan reggiano	16

soup of the day

cup	8
bowl	10

sushi *unavailable on sunday

vegan roll	asparagus, cucumber, tomato	18
bell pepper, avocado, green onion, ginger, mango, furikake		
lava roll	spicy tuna, blue crab, avocado	22
panko, firecracker sauce		
sunset roll	shrimp tempura, blue crab, avocado	24
tuna, salmon, unagi sauce, spicy mayo, tempura crunch		
sprouts, red tobiko		
killer dragon roll	shrimp tempura, blue crab	24
cucumber, unagi, avocado, unagi sauce		
volcano roll	fried maine lobster, gulf shrimp	27
avocado, green onion, sesame, flaming sriracha mayo		
red & wasabi tobiko		

entrée

seafood pasta	fusilli noodles, fresh fish	32
gulf shrimp, mussels, pancetta, san marzano tomato cream		
grated parmesan reggiano		
salmon	lobster risotto, crispy leeks	34
parmesan reggiano cheese, chardonnay chili beurre blanc		
wagyu short rib	creamy polenta, demi, gremolata	38

wood fire grilled

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

hand carved steaks & chops

market

*see server

hands on

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

*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