

DINE & NOSH

Freshly prepared to order!

STARTERS

Parmesan Artichoke Pep Dip | 12

goat, cream & parmesan cheeses, roasted poblano & peppedew peppers, artichoke hearts

Ahi Tuna Tataki | 14 GF

sesame seared tuna, soy ginger cilantro lime vinaigrette

Grilled Shrimp Cocktail | 16 GF

rosemary & thyme marinated, tomato horseradish dip

Prosciutto & Fig Flatbread | 14

arugula, roma tomato, prosciutto, mozzarella, fig spread

Margherita Flatbread | 13 V

roma tomato, mozzarella, basil, garlic olive oil, balsamic

BOARDS

Taste for Spain | 23

serrano ham, artisanal cheeses, Marcona almond, goat cheese stuffed peppadew peppers, marinated olives, fig jam, crusty bread, crackers

Brie & Fruit | 18 V

brown sugar crusted brie, grapes, pear, strawberries, honey whipped goat cheese, apricot preserve, crusty bread, crackers

SALADS

add salmon / shrimp / steak | 9

Steak Cobb | 21 GF

romaine, egg, bacon, cherry tomato, blue cheese, house pico, dijon vinaigrette • cooked medium

Pear Drum | 13 GF V

arugula, pear, red onion, roasted beet, mozzarella, rosemary pear vinaigrette

Classic Caesar | 10 GF V

romaine, house croutons, parmesan, house caesar

ENTREES

Caribbean Mojo Chicken | 24 GF

marinated organic chicken breast, house pico, cilantro rice, ratatouille hash

Herbed Tenderloin Medallions | 27 GF

filet medallions, house pico, balsamic drizzle, roasted red potato, ratatouille hash • cooked medium

Walnut Crusted Salmon | 27 GF

walnut & spice crusted fresh Atlantic salmon, roasted red potato, ratatouille hash

Pesto Portabella Pasta | 19 GF V

house made pesto, penne pasta, portabello mushroom, roasted red peppers, shallot, zucchini, yellow squash
• add shrimp / salmon / steak | 9

Vegan Bowl | 16 GF V

quinoa, portabella, sweet potato, zucchini, yellow squash, artichoke, tomato, roasted red pepper sauce
• add shrimp / salmon / steak | 9

DESSERTS

White Chocolate Blueberry Bread Budding | 9

Flourless Chocolate Torte

Carrot Cake by Jen | 9

5 Layer Chocolate Cake | 9

Key Lime Pie | 7

food & beverage
provide by

JAZZ
KITCHEN