## THE PATIO



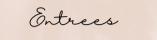
4	212
Light Pare & Appetizer's	9-8
FRESH DAILY SOUP	\$12
ARTISAN BRUSCHETTA V Grilled Artisan Bread, Peppercorn Feta, Heirloom Cherry Tomatoes, EVOO, Basil, 10 Year Aged Balsamic	\$14
WHIPPED RICOTTA DIP V Grilled Artisan Bread, Honey, Thyme, Red Chili Flake, EVOO	\$17
TUNA & WON TON* Sweet & Citrus Marinated Ahi Tuna, Winter Slaw, Cream Cheese Sesame Seeds	\$23 e,
SHRIMP COCKTAIL GF Jumbo Shrimp, Signature Cocktail Sauce, Avocado Puree, Lemon	\$21
CRISPY BRUSSEL SPROUTS Mesquite Miso Honey, Pickled Radish, Toasted Peanuts, Crispy Rice Noodle	\$18
SAUTEED MUSSELS & CROSTI Tomato, Shallot, Garlic, Butter, White Wine	NI \$21
ARTISAN MEAT & CHEESE SELECTION	
Prosciutto Di Parma, Truffle Salar Tuscan Salami, Burrata, Point Rey Blue, Smoked Gouda Mesquite Honey, Mustard, Crosti Fruit	/es
Pick 3 - \$22, Pick 4 - \$28, Pick 5 ·	- \$34

Salads	
CAESAR Romaine Hearts, House Made Caesar Dressing, Herb Croutons, Grana Padano	\$16
THE WEDGE GF Baby Iceberg Lettuce, Applewood Smoked Bacon, Point Reyes Blue Cheese, Cherry Tomatoes, Avocado, Crispy Tortilla Strips, Blue Cheese Dressing	\$18
SOUTHWEST CHOPPED GF, V Roasted Corn, Piquillo Pepper, Queso Fresco, Toasted Pepitas, Avocado, Poblano Buttermilk Dressing	\$19
STRAWBERRY FIELDS GF,V Bib Lettuce, Apple, Herb Mix, Strawberries, Fresh Mozzarella, Strawberry Vinaigrette	\$15
ROASTED BUTTERNUT SQUASH GF, V Spring Mix, Goat Cheese, Candied Walnuts, Warm Spiced Butternut Squash, Cranberries, Spiced Cider Vinaigrette	\$16

Add Phot	tein
Chicken Breast	\$9
Salmon*	\$14
Shrimp	\$14
Steak*	\$15

GF - GLUTEN-FREE VEG — VEGETARIAN VEGAN- VEGAN DF - DAIRY-FREE - PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES. 'AVAILABLE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PARTIES OF 6 OR MORE WILL BE CHARGE A 20% AUTOMATIC GRATUITY.

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CHICKEN TANDOORI GF Slow Roasted Marinated Chicken, Yogurt & Warm Spices, Forbidden Rice	\$34
PANCETTA & TOMATO MAC N CHEESE Pappardelle Pasta with a Pancetta Essence, Three Cheese Sauce Add Chicken \$9	\$33
BLACKBERRY RELISH SALMON* Pan Seared Salmon, Orange Scented Sweet Potato Mash, Brussel Sprouts	\$40
BEER BRAISED SHORT RIB GF Cheesy Grits, Fall Squash, Crispy Onions, Natural Jus	\$46
BEEF TENDERLOIN* GFPotato Puree, Grilled Lemon Scented60ZAsparagus, Wild Mushroom, Beef Jus80Z	\$44 \$56
ROASTED GARLIC SHRIMP ALFREDO Grana Padano Sauce, Jumbo Shrimp, Pappardelle Pasta	\$40
BRAISED CAULIFLOWER GF, V Romesco, Forbidden Rice, Bruschetta	\$32

as Sendas Folf Club



\$10

HARICOT VERT GF



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