

SALADS & SIDES

Fresh salads and thoughtfully prepared sides complement your menu, adding balance, flavor, and variety to the overall dining experience.





Salads

SIMPLY PERFECT

Mixed Greens | Cucumbers | Radish | Tomatoes | Fenel
Red Onions | Parmesan | Croutons | Choice of Dressing

SEASONAL

Mixed Greens | Candied Pecans Strawberries
Red Onion | Goat Cheese
Citrus Vinaigrette

HARVEST BEET

Arugula | Red Beets
Goat Cheese | Grape Tomatoes | Radish
Dried Cranberries | Candied Pecans
Lemon Honey Vinaigrette

CAPRESE

Arugula | Tomatoes | Cucumber | Onion
Mozzerlla Balls | Basil | Balsamic



CLASSIC CAESAR

Chopped Romaine | Parmesan Crisps
Croutons | Chef's Caesar Dressing

ITALIAN CHOPPED

Romaine | Tomatoes | Olives | Red Onion
Pepperoncini | Parmesan | Croutons
Red Wine Vinaigrette

THE GREEK

Romaine | Cucumber | Feta | Olives
Green Pepper | Red Onion | Tomato
Chef's Greek Vinaigrette

WINTER

Arugula & Field Greens | Roasted Beets | Parmesan
Candied Pecans | Sliced Pear
Dijon Champagne Vinaigrette

Sides

VEGETABLES

Chef's Signature Green Beans
Roasted Seasonal Medley
Charred Broccolini
Sea Salt Roasted Asparagus Vertes
Creamed or Sautéed Spinach
Ratatouille
Heirloom Carrots
Grilled Zucchini

RICE & STARCHES

Roasted Rosemary Potatoes
Garlic Herb Whipped Potatoes
Potato Pavé
Parmesan Mushroom Risotto
White Truffle Mac & Cheese
Saffron - Infused Basmati Rice
Mediterranean Couscous
Lemon & Herb Orzo