

# VEGETARIAN

## cold appetizers

**QUINOA AND CASHEW NUT SALAD**    
lime, mint, jalapeno vinaigrette, dried apricots, lettuce leaf cup

**PINE NUT TABBOULEH**    
parsley, tomatoes, red onions, red and yellow bell pepper, mint, olive oil, lemon juice, pine nuts

**VEGETABLE SPRING ROLL**    
rice paper, peanuts, lettuce, carrot, garlic-soy sauce

**BEYOND MEAT ASIAN LETTUCE BEEF WRAP**    
scallions, Thai chili, crispy rice noodles, ponzu dressing, cilantro, mint

## hot appetizers

**GRILLED BEYOND MEAT BEEF TACO**    
crispy corn taco shell, pimentos, grilled onion, tomatoes, cilantro, avocado, vegan cheese

**MUSHROOM CROSTINI**   
forest mushrooms, whole-wheat crostini, dried cherries

STARTERS

**ROASTED TOMATO AND MEATBALL SOUP**    
*Beyond Meat* beef meat balls, balsamic reduction, basil

**ROASTED BUTTERNUT SQUASH SOUP**    
onions, cinnamon, nutmeg, cranberry oil

SOUPS

**TOSSED FRESH GARDEN GREENS**    
red radish, green olives, tomato, cucumber, celery, mushrooms

**ROASTED AND RAW CARROT SALAD**    
avocado, toasted cumin vinaigrette

SALADS

 gluten-free  vegan

If you have a food allergy or intolerance, please inform your server before placing your order.  
\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.  
Cheese may be non-vegetarian.

# VEGETARIAN

## BAKED CHEESE POLENTA WITH MUSHROOMS

artichoke hearts, red beets, sautéed greens

## PLANT BASED BURGER WITH MANGO SALSA

*Beyond Meat* beef patty, frizzled onions, cilantro rice, ratatouille

## GRILLED PORTABELLA MUSHROOM

zucchini spaghetti pomodoro-basil sauce

## CHIMICHURRI AND MEATBALL SANDWICH

*Beyond Meat* meatball, tomato, onion, vegan cheese, gluten free bun

## TOFU AND VEGETABLE STIR-FRY

soy sauce, ginger, garlic, scallions, brown Rice

## LEMON GARLIC PASTA

*Beyond Meat* sausage, tomato, caper, vegan cheese

## VEGETABLE PIZZA

whole-wheat pizza dough, roasted pimentos, Roma tomatoes, Kalamata olives, red onions, zucchini, oregano, hummus

## CURRIED CAULIFLOWER STEAK

saffron rice, poppadoms

MAINS

## FRESH FRUIT PLATE

selection of seasonal fruit

## SELECTION OF SORBETS

*selections available*

DESSERTS

## CAPPUCCINO

3.50

## CAFÉ LATTE

3.50

## SOLO ESPRESSO

2.50

*additional drink selections available*

COFFEES

 gluten-free  vegan

If you have a food allergy or intolerance, please inform your server before placing your order.  
An 18% service charge is automatically applied to all beverage purchases and for-purchase a la carte menu items. Local sales taxes are applied as required