



GALENTINE'S DAY MENU

A LA CARTE

Kale + Thomas Family Farms

Goat Cheese - \$16.50

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Goat Cheese + pomegranate +
candied pecans + honey-lemon
thyme vinaigrette

Shrimp Cocktail - \$15

Saltwater Markets shrimp with
house-made cocktail sauce

Crispy Brussel Sprouts - \$13

fried Brussels with house
sriracha aioli

Creamy Pasta Florentine - \$19

organic paccheri pasta with
spinach + mushrooms + toasted
walnuts

Mediterranean Stuffed

Chicken - \$25

chicken breast stuffed with
spinach, cheese and herbs +
redskin mashed potatoes +
broccolini

Strawberry Topped White

Chocolate Cheesecake - \$8.50

white chocolate cheesecake
topped with fresh strawberries.

House Salad - \$10.75

mixed greens + tomatoes +
cucumbers + onions + cheese +
croutons

add protein: salmon*, shrimp,
steak*, or chicken (\$8)

Stuffed Mushrooms - \$12

Tender mushroom caps filled
with a savory blend of
cheeses, fresh herbs, and
toasted breadcrumbs, baked
until golden

Ponzu-kissed Salmon* - \$27

with ginger-glazed carrots and
squash

Blackberry Sage

Chocolate Cake - \$8.50

Decadent dark chocolate cake
layered with blackberry
compote and infused with a
whisper of sage

Banana Pudding - \$6.50

bananas + creamy pudding +
crushed Nilla wafer crumbs +
whipped cream

We serve our dishes as described and are unable to offer substitutions. Thank you for understanding!

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*