



VEGETARIAN MENU

STARTERS

SEASONAL GREENS SALAD

Choice of dressing: house, Maytag bleu cheese,
garlic ranch, thousand island 8

CRISPY ARTICHOKE HEARTS**

Garlic hollandaise 11

ENTRÉES

SWEET AND SOUR SPICY TOFU*

Onions, carrots, red peppers mushrooms,
asparagus and tofu 21

SWEET PEA MINT RAVIOLI

Garlic butter cream sauce, pine nuts 24

SEASONAL RISOTTO*

Artichoke hearts, sun-dried tomatoes,
Portobello mushrooms 24

PORTOBELLO MUSHROOM

Grilled, herb marinated mushrooms,
stuffed with Maytag blue cheese
and spinach, finished with steak butter
and tomato jus, baked potato 29

SIDES

FRESH STEAMED ASPARAGUS**

(Available Seasonally)

Side of garlic hollandaise 10

THICK-CUT TRUFFLE FRIES

Romano cheese, fresh herbs, white truffle oil 8

BROILED MUSHROOMS

Olive oil-balsamic marinade 9

FRESH SEASONAL VEGETABLE

Market Price

***Can be made Vegan**

General Manager: Robert Cramer Chef: Mike Dremann

***Consumption of raw or undercooked meats, poultry, egg or shellfish may increase your risk of foodborne illness. 4/11*