

★ the green room ★

Dinner

FIRST

soup du jour	5.00
chop salad creamy blue cheese dressing, sunflower seeds, pickled spring onions	7.50
fresh mozzarella and roasted red pepper salad arugula, balsamic, evoo	7.50
apple and shaved parmesan salad organic greens, citrus vinaigrette	7.75
composed cheese plate toasted nuts, fruit	9.00
spinach and artichoke dip	8.00
mussels white wine, shallot	8.00

PASTA / GRAINS

herby polenta cake sautéed spring vegetables, sauce romesco	8.00 / 15.00
penne pasta roasted chicken, mushrooms, spinach, chèvre-white wine sauce	9.00 / 16.00
linguine and mussels puttanesca	9.00 / 16.00

ENTREES

mint rubbed lamb chops yukon potato champ, parsley-mustard sauce	24.00
north atlantic salmon farro, arugula, tangerine sauce	19.00
veal osso bucco asparagus and risotto, jus	25.00
beef tenderloin fillet fingerling potatoes, grilled asparagus, demi glace and horseradish	25.00
chicken al mattone sweet carrot puree, roasted shallots, sauce romesco	17.00
braised pork shoulder tomatillo salsa verde, black beans and rice, grilled scallions	18.00