

STARTERS AND SMALL PLATES

Tonight's Soup cup 6 bowl 8

FireCracker Shrimp

crispy shrimp tossed in a spicy, sweet Thai aioli 9.9

Tuscan Market Fries

buttermilk-marinated and cornmeal-crusting fried zucchini, broccolini & portobello mushrooms
chiffonade basil, kalamata olive aioli 8.9

Seared Yellow Fin Tuna

marinated Viridis cucumbers, marble tomatoes, shaved fennel & red onion, green goddess dressing 14

Slow-Braised Lamb Poutine

braised lamb & green peppercorn gravy over shoestring fries with melted cheese curds & fried sage 9.9

Oysters Rockefeller Crostini

pacific oysters, creamed spinach, smoked bacon & saffron béchamel on toasted ciabatta bread 12.9

Charred Brussels Sprouts

roasted garlic cloves, chorizo, warm polenta croutons, shaved parmesan, smoked paprika oil 9.9

Baked Scallops Pot Pie

sea scallops, mushrooms, leeks, white wine-cream sauce, puff pastry top 15.9

Crispy Avocado with King Salmon Salad

Viridis Aquaponic butter lettuce, pickled onions, tomato-caper tartar sauce 12

Pernod Escargot

organic spinach, fresh tarragon & garlic-sundried tomato butter 12.9

SALADS

Garden Salad

crisp greens, grape tomatoes, Viridis Aquaponic cucumbers,
shredded beets & carrots, balsamic vinaigrette 7

Beach House Salad

mixed greens, dried cranberries, orange segments, blackberries, granny smith apple,
goat cheese, toasted pecans, honey-citrus vinaigrette 9.9

Organic Rocket Arugula and Beets 2 Ways

roasted red beets, pickled golden beets, crimini mushrooms, gorgonzola crumbles,
toasted hazelnuts, sherry vinaigrette 9

Lardon Salad

organic spinach, frisee, applewood-smoked bacon, caramelized onion jam, toasted croutons,
red wine vinaigrette, poached egg 9.9

Kale Caesar Salad

Viridis Aquaponic kale, warm polenta croutons, fried capers, marble tomatoes, shaved parmesan 8.9
(traditional romaine caesar salad also available)

Add To Any Salad: grilled marinated chicken 7 ♦ grilled salmon 14 ♦ grilled shrimp 8.9

FRESH ORGANIC PASTA

Beef Stroganoff

medallions of beef, cipollini onions, roasted mushrooms, brandy-sour cream sauce, pappardelle pasta 19

Braised Lamb Bolognese

fresh tomato sauce, Viridis Aquaponic chard, Bigoli portobello ravioli, mozzarella 21.9

Clams Linguine with Roasted Garlic-Olive Oil

wild rocket arugula, roasted garlic cloves, chili flakes, extra-virgin olive oil 23

Grilled Chicken Rigatoni with Lemon-Basil Cream

Viridis Aquaponic marble tomatoes, kalamata olives, crumbled goat cheese, fresh basil, lemon oil 17.9

Vegetarian 13.9 ♦ Shrimp 18.9