



## Starters

### CRISPY CALAMARI

House pickled jalapeno, onion, roasted garlic, chipotle-lime crema, lemon wedge – 16

### SHRIMP COCKTAIL

Citrus poached shrimp, pickled vegetables, lemon wedge, cocktail sauce – 16

### STEAMER CLAMS

Fresh clams, shallots, garlic, red chili, white wine, lemon, served with garlic bread – 18

### FRIED CAULIFLOWER

Buttermilk marinated cauliflower, masa dredge, lemon aioli, cilantro chimichurri – 13

### BURRATA CAPRESE

Pickled vegetables, Burrata cheese, roasted garlic, olives, balsamic reduction, extra virgin olive oil, crostini, and seasonal fruit – 15

### PAN SEARED BRUSSEL SPROUTS

Brussel sprouts, bacon, beets, toasted almonds, feta cheese, tossed in a balsamic reduction – 14

## Salads

*All salad dressings are made in-house*

*Entrée salads come with a cup of minestrone or soup of the day*

### CHICKEN CRANBERRY WALNUT

Organic grilled chicken, sundried cranberries, candied walnuts, apples, feta cheese, mixed greens with sweet n' creamy dressing – 22

### BLACKENED FILET CAESAR

Cajun seasoned bistro filet, tomatoes, marinated artichoke hearts, croutons, parmesan, blue cheese crumbles, lemon zest, romaine with caesar dressing – 25

### ROASTED VEGETABLE SALAD

Roasted butternut squash, turnip, carrots, brussel sprouts, beets, onion, toasted almonds, feta cheese, spinach with a red wine vinaigrette – 18

### KARLINE'S KOBBLER

Organic chicken or shrimp, tomato, avocado, blue cheese crumble, bacon, carrot, green onion, egg, romaine, mixed greens with bleu cheese or ranch dressing – 25



## *Entrées*

*Includes house-made focaccia bread with dipping oil and your choice of soup or salad*

### **RIBEYE**

14oz handcut ribeye, Karline's signature compound butter,  
served with yukon mashed potatoes and marinated asparagus – 45

### **PAN SEARED BISTRO FILET**

Certified Angus beef in a demi glaze,  
served with yukon mashed potatoes and marinated asparagus – 35

### **CHICKEN MARSALA**

Organic chicken, mushrooms, shallots, garlic, Marsala wine sauce,  
served with yukon mashed potatoes and seasonal vegetables – 27

### **CHICKEN & QUINOA**

Organic chicken, roasted vegetables, beets, spinach, avocado, mushrooms,  
served over Quinoa and topped with a balsamic reduction – 24

### **FISH n' CHIPS**

Hexigenia beer battered Red Snapper, shoestring fries, tarter sauce, lemon wedge,  
served with pickled vegetables – 24

### **JAMBALAYA**

Organic chicken, andouille sausage, shrimp, basmati rice, holy trinity, cajun stock,  
cilantro, finished with green onions – 28

Split fee 4 ~ Substitutions subject to extra charge

\*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness



## *Pasta*

*Includes house-made focaccia bread with dipping oil and your choice of soup or salad*

### **SHRIMP SCAMPI**

Lightly breaded shrimp, shallots, garlic, chili flakes, herbs, white wine butter sauce, lemon, linguine, served with seasonal vegetables – 28

### **CHICKEN FETTUCCHINE**

Organic chicken, hand-cut fettuccine, shallots, garlic, alfredo, finished with parmesan cheese – 27

### **LASAGNA**

Fresh pasta sheets, ricotta mornay, bolognese, mozzarella – 24

### **SNAPPER PICCATA**

Lightly breaded red snapper, capers, shallots, garlic, lemon, linguine, served with seasonal vegetables – 26

### **BEEF STROGANOFF**

Certified Angus beef, mushrooms, onions, garlic, creamy demi glaze, hand cut fettuccine, parmesan, finished with green onions – 28

*“Good Food is the ingredient that binds us together.”*

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## *Desserts*

### **CLASSIC TIRAMISU**

Housemade custard, coffee soaked lady fingers, cocoa powder – 12

### **AFFOGATO**

Vanilla bean ice cream, toasted almonds, coffee,  
finished with chocolate sauce and whipped cream – 10

### **SATIN CHOCOLATE PIE**

*GLUTEN FREE*

Fudgy chocolate cake layered with chocolate ganache  
and creamy satin smooth chocolate custard - 12

### **SEASONAL CHEESECAKE**

Ask your server – 12

### **SEASONAL CREME BRULEE**

Ask your server – 12

**MANGO SORBET 5**

**VANILLA ICE CREAM 5**

**SPUMONI ICE CREAM 5**

*“You can't buy happiness, but you can buy  
dessert and that's kind of the same thing.”*