

Frost



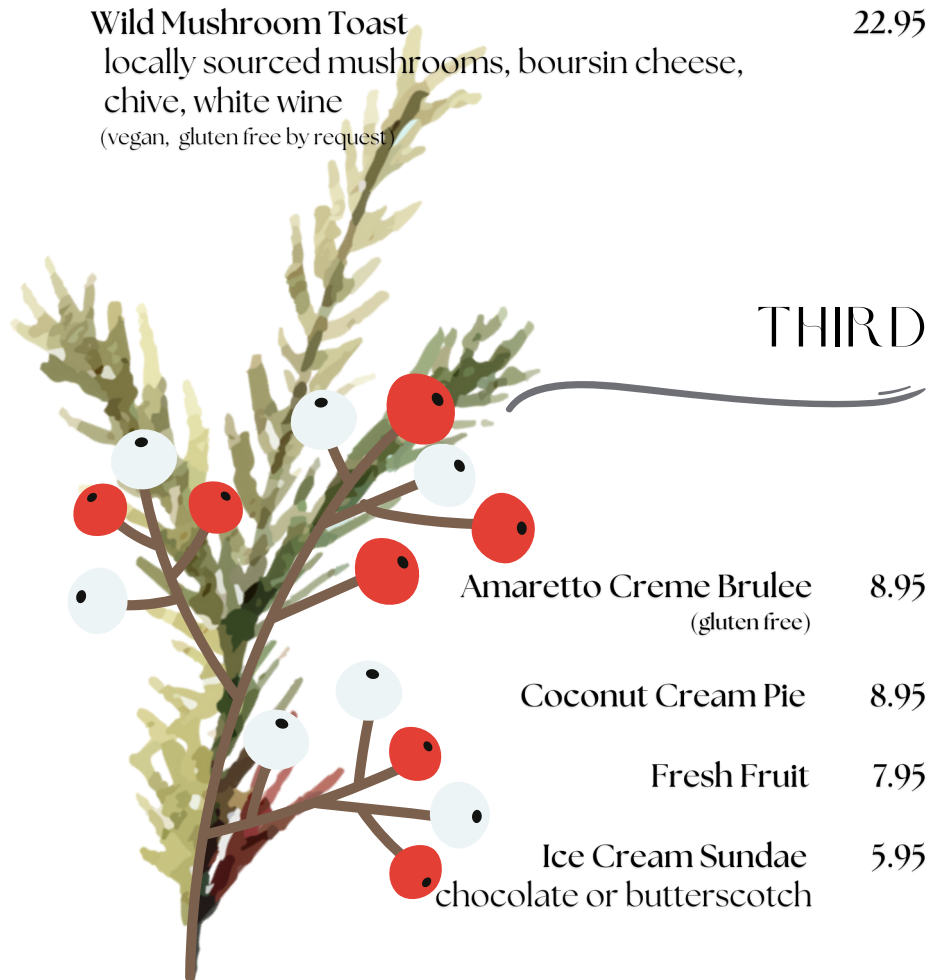
FIRST

- Steak Tartare** 15.95
capers, truffle, parmigiano, dijon, crostini
(gluten free by request)
- Seafood Chowder** 8.95
clam, shrimp, calamari
(gluten free)
- Baby Kale Cobb Salad** 13.95
avocado, egg, stilton, pickled red onions with a
dijon vinaigrette dressing
(vegan by request, gluten free)
- Chef's Garden Salad** 10.95
fresh greens, sweet peppers, cucumber
choice of select dressings: blue cheese
ranch, balsamic, caesar, raspberry, italian
(vegan, gluten free)
- Caesar Salad** 10.95
crisp romaine hearts, multigrain croutons,
crumbled bacon, creamy house dressing, parmigiano
(vegan by request, gluten free by request)

SECOND

- Lamb Kofta** 29.95
pistachio herb crust, roasted potato,
maple roasted carrots
(gluten free)
- Roast Chicken Supreme** 28.95
braised red cabbage, vino, walnuts, roasted potato
(gluten free)
- Salsa Verde Seared Shrimp Linguine** 24.95
chili, cilantro, tomato
(vegan by request, gluten free by request)
- Wild Mushroom Toast** 22.95
locally sourced mushrooms, boursin cheese,
chive, white wine
(vegan, gluten free by request)

THIRD



- Amaretto Creme Brulee** 8.95
(gluten free)
- Coconut Cream Pie** 8.95
- Fresh Fruit** 7.95
- Ice Cream Sundae** 5.95
chocolate or butterscotch