

V E G E T A R I A N S E L E C T I O N S

BIG ISLAND GOAT CHEESE

Warm macadamia nut encrusted, sweet soy glazed, mango salsa
with Island flatbread 11.50

ANTIGUA QUESADILLA

Warm goat cheese, spiced Monterey jack, asparagus, tomato jam,
lime sour cream & Queso Fresco 12.50

VEGETABLE SABA SALAD

Roasted portabella and grilled sliced potatoes atop a bed of fresh mixed greens and carrots
tossed with tamarind vinaigrette, roma tomatoes and topped with shiitake
mushroom chips. Drizzled with garlic aioli 12.00

ROASTED PORTABELLA MUSHROOM TART SANDWICH

Roasted Portabella with fresh arugula, roasted red peppers, goat cheese, spiced jack
cheese on toasted Brioche bun, served with French fries. Garnished with
Tobacco onions and cilantro oil 12.00

VEGETABLE CHOPPED SALAD

Fresh mixed greens, vine-ripened roma tomatoes, Maytag bleu cheese, Granny Smith
apples, macadamia nuts, and sweet corn tossed with our honey-lime
vinaigrette. Garnished with garlic croutons 12.00

VEGETABLE PASTA

Sautéed red bell peppers, asparagus spears, and baby carrots tossed with homemade
marinara and Spaghettini. Garnished with Grana Padana and bias cut scallions 15.00

ROASTED VEGETABLES

Sautéed asparagus spears, baby carrots, red bell peppers, bok choy and shiitake mushrooms
seasoned with garlic herb butter served over roasted fingerling potatoes.
Garnished with pea sprouts 15.00

ROASTED PORTABELLA MUSHROOM TART

Grilled portabella with fresh arugula, roasted red peppers, goat cheese, spiced Monterey
jack topped with tobacco onions and micro arugula. Served with roasted
fingerling potatoes and grilled lemon garlic asparagus 15.00

D E S S E R T S

All desserts are vegetarian