

March To *the* Table Vintages Lounge

the APPETIZERS

SOUP DU JOUR

Composed Daily Using Only the Freshest Ingredients

BOSTON CITRUS SALAD (V)

Buttery Blend of Boston Lettuces, Grapefruit, Navel Orange,
Shaved Fennel, Almonds, Citrus Vinaigrette

the ENTREES

MEDITERRANEAN PIZZA (V)

Marinated Olives & Artichokes, Caramelized Onions, Grilled Zucchini,
Feta & Mozzarella Cheese, Pesto, Signature Sauce

CLASSIC CLUB WRAP

Grilled Chicken Breast, Cheddar Cheese, Bacon, Lettuce,
Tomato, Smoked Jalapeño Aioli

PILLAR SMASH

Two Quarter-Pound Patties of Seasoned Ground Beef, White Cheddar,
Caramelized Onion, Tomato, Pickle, Shredded Lettuce

\$32 Per Person

Price is Subject to Taxes and Gratuities.

Available Sunday to Thursday Throughout March 1130am-230pm

March To *the* Table

The Cannery

the APPETIZERS

SOUP DU JOUR

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CANNERY CAESAR

Sourdough Croutons, Double Smoked Bacon Lardons,
Anchovy Buttermilk Dressing, Shaved Parmesan

MIXED GREEN SALAD (v)

Raspberry Dijon Vinaigrette, Pecans, Feta,
Dried Cherries, Mandarin Oranges

the ENTREES

ATLANTIC SALMON

Pan Roasted, Fingerling Potatoes, Fire Roasted Peppers, Snow Peas,
Kalamata Olives, Aged Balsamic, Grape Tomato & Caper Provencal

ROASTED HALF HEN

Chicken Chorizo, Spinach & Queso Stuffed, Asparagus, Heirloom Carrots,
Roasted Garlic & Chive Mashed Potatoes, Velouté

BUTTERNUT SQUASH AND ASPARAGUS RISOTTO (v)

Roasted Garlic, Cured Lemon, Fire Roasted Peppers
Shaved Parmesan and Baby Pea Tendrils

ROASTED PORK TENDERLOIN

Wrapped in Prosciutto, Asparagus, Heirloom Carrots,
Roasted Garlic and Chive Mashed, Salsa De Pina

\$59 Per Person

Price is Subject to Taxes and Gratuities.

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