

EGG FREE MENU

Cross contamination may occur. We ask that you please communicate any allergies or dietary needs to your server. Taste cannot guarantee that any menu item will be prepared completely free of the allergy in question due to suppliers ingredients that are subject to change.

SALADS

poppyseed or balsamic dressing for all salads

house GS V

mixed greens, cucumber, red onion & tomatoes 5

pear & bleu cheese GS V

mixed greens, fresh pear, crumbled bleu cheese, sunflower seeds & cracked black pepper w/ balsamic vinaigrette 7

goat cheese & beet GS V mixed greens, creamy goats cheese, roasted beets & onions w/ balsamic vinaigrette 7

SUSHI

served with eel sauce, pickled ginger, wasabi & soy sauce

spicy tuna *omit mayo 10

smoked salmon & cream cheese GS* 10

cilantro tuna GS* 10 tuna, sweet chili glaze, cilantro,

phoenix roll GS* 12

tuna, cucumber, rice & smoked salmon rolled on the outside with spicy mayo *omit mayo

crunchy veggie V 9

Tempura onions, carrots, and kale, onion crunch, sesame mayo *omit mayo

taste-y tempura 12

tempura shrimp, cream cheese, avocado, sriracha

SOUP

tomato parmesan bisque

chef joel's signature tomato bisque with parmesan cheese & a blend of herbs 6

soup of the day

homemade soup of the day 6 *ask your server if the daily soup is egg free

GS Gluten Sensitive Friendly **GS*** Gluten Sensitive Friendly with modifications

V Vegetarian

SMALL PLATES

cheddar mac-n-cheese V

house-made cheddar mac-n-cheese 9 *ask about our chef's mac-n-cheese 12

blackened chicken GS

chicken breast, cajun spices, fennel cream sauce 9

garlic mushrooms V crimini mushrooms, butter, garlic, onions, wine, ciabatta 10

salmon GS

seared salmon filet, cucumber lime cream, jalapeño-cilantro rice 14

cuban shrimp GS*

poached shrimp, saffron, garlic butter, paprika, ciabatta 13

korean chicken bbg GS*

boneless chicken thigh, traditional korean bulgogi sauce, rice, green onion, wontons 11

bay scallops scampi GS*

sweet bay scallops, garlic butter & white wine, ciabatta, 15

sweet-n-smoky ribs

baby back ribs, homemade sweet-n-smoky bbg, creamy slaw *omit slaw 15 available in entrée size (full rack) served with 2 sides

filet bites GS

garlic and peppercorn tenderloin, bourbon glaze 19 available in entrée size (100z) served with 2 sides

hummus GS* V

chef's choice hummus, warm pita add cucumber 1

jerk shrimp GS

grilled jerk shrimp, coconut rice, chive oil 13

sweet & spicy shrimp

flash-fried shrimp, sweet & spicy sauce *omit sauce 13

crispy artichokes V

flash-fried pickled artichoke hearts, roasted tomato aioli *omit sauce 8



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SIDES

jalapeno-cilantro rice 4 GS V french fries 4 GS V twice baked potato 4 GS oven-roasted broccoli 4 GS V coconut rice with chive oil 4 GS V



View our website for the most up-to-date menu information, features, and more!

Ask your server if our daily features can be prepared egg free.

SANDWICHES

chicken

grilled chicken, avocado, swiss & cilantro lime crema on a butter bun *omit sauce & bun 14

beef

thinly sliced beef, caramelized onions & mushrooms, provolone & chipotle mayo on parmesan crusted bread *omit mayo 15

turkey oven roasted turkey, bacon, cheddar, tomato & parmesan mayo on parmesan crusted bread *omit mayo 14

ultimate grilled cheese

swiss, cheddar, provolone, tomatoes & bacon on parmesan crusted bread 14

portabella V

portabella mushroom, balsamic marinated red peppers & onions, goat cheese, tomato aioli grilled ciabatta *omit aioli 14

angus burger

1/2 lb angus burger on a butter bun *omit bun 14 (add \$1 each-provolone, cheddar, swiss, american, bleu, mushrooms/onions. add \$3 - bacon) (Beyond vegan burger available \$2)

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