

## Starters

### CHILE VERDE BITES 11 🌿

slow braised pork, verde sauce, hominy, tortilla strips

### SLIDERS 9

three sliders, bleu cheese, caramelized onions

### ITALIAN MEATBALLS 8

house marinara, four-cheese blend, garlic bread

### GRILLED BRIE 12 🌿

dried apricot, pistachios, agave nectar

### SHRIMP COCKTAIL 11 🌿

three slow poached jumbo shrimp, cocktail sauce, chipotle aioli, tartar sauce

### HUMMUS 9 🌿

chick peas, lemony chermoula, grilled pita

### ASPARAGUS 8.5 🌿

grilled, béarnaise sauce

### PORTABELLO FRIES 8 🌿

roasted tomato aioli

### ONION RINGS 9 🌿

served with cheddar curds, white bbq aioli

### BISTRO PRETZEL BITES 7 🌿

house-made pale ale cheese sauce, stone ground mustard

### GARLIC FRITES 5.5 🌿 🌿

lemon aioli

### TRUFFLE FRITES 6 🌿 🌿

tomato jam

### DAILY MARKET INSPIRED SOUPS 7

## Seafood & Pasta

### FISH & CHIPS 15

beer battered cod, fries, veggie slaw, tartar sauce

### SEAFOOD PASTA 24

shrimp, salmon, bay scallops, white wine marinara, angel hair pasta

### BAKED PASTA 16

wild mushroom cavatelli, truffle mascarpone

### BEEF STROGANOFF 24

new york strip, cremini mushrooms, mascarpone madeira cream sauce, fettuccine noodles

### BUTTERNUT SQUASH RAVIOLI 16 🌿

ricotta cheese, brown butter sage, parmesan

# Adelina's

## BISTRO

## Farm & Garden

*add* rotisserie chicken +4 | jumbo shrimp +3 ea

### GARDEN GREENS 7.5 🌿 🌿

green apple, cherry tomatoes, toasted pepitas, agave-cider vinaigrette

### ROMAINE 8

romaine, shaved parmesan, garlic croutons, white anchovy, tijuana caesar dressing

### TUSCAN 8 🌿

mixed greens, pickled red onions, cherry tomatoes, croutons, balsamic vinaigrette dressing

### BUTTER LETTUCE 9 🌿 🌿

strawberries, feta cheese, almonds, poppyseed dressing

### DETOX 12 🌿 🌿

baby kale, spinach, cabbage, pineapple, avocado, beets, dry cranberries, pepitas, spa vinaigrette, ginger, cinnamon, cayenne

### MEDITERRANEAN 13 🌿 🌿

arugula, quinoa, english cucumbers, black olives, cherry tomatoes, artichoke, lemon-basil vinaigrette

### CHOPPED COBB 14 🌿

romaine, roasted chicken, bleu cheese, smoked bacon, avocado, egg, buttermilk ranch dressing

### BUFFALO CHICKEN 15

iceberg, romaine, black beans, corn, buffalo chicken, bleu cheese crumbles, bleu cheese dressing

### SHRIMP LOUIS 16 🌿

iceberg, romaine, tomatoes, avocado, black olives, hard boiled egg, cucumber, three slow poached jumbo shrimp, louis dressing

### ASIAN AHI TUNA\* 17 🌿

romaine and butter lettuce, mushrooms, mandarin oranges, crispy wontons, sesame-ginger dressing

🌿 GLUTEN FREE 🌿 VEGETARIAN

A \$4 split fee will be added to Chef's Specialties and Burgers & Sandwiches. Service charge of 20% will be applied to parties of six or more.

## Chef's Specialties

available after 5 PM

### CHICKEN PICATTA 22

garlic rappini, angel hair pasta, parmesan cheese

### PRIME NEW YORK STRIP\* 28 🌿

12 oz, chimichurri, argentinian vegetables

### SALMON 26

8 oz, pan seared, red wine demi glace, mashed potatoes, sautéed mushrooms

### MOROCCAN PORK TENDERLOIN 25 🌿

basmati rice, baby heirloom carrots, toasted almonds, mandarin raisin relish

### BISTRO STEAK\* 35 🌿

14 oz, angus rib eye, garlic fries, wild mushroom demi glace

## Burgers & Sandwiches

choice of bistro fries or bistro salad | add fried egg +1 | avocado +1

### THE IMPOSSIBLE™ BURGER 14.5 🌿

½ lb vegan patty, tomato jam, baby kale, spinach, cabbage

### BLTA 12

crispy apple-wood smoked bacon, butter lettuce, tomato, avocado, aioli, sour dough

### TURKEY PANINI 14

sliced turkey breast, swiss & provolone cheese, tomato, spinach, pesto aioli

### MILLIONAIRE BURGER\* 15

wagyu beef, cheddar cheese, avocado, tomato, fried onions, bacon, house-made steak sauce, brioche bun

### PRIME RIB DIP\* 15.5

thin sliced prime rib, caramelized onions, swiss cheese, au jus

### BLACKENED MAHI MAHI SANDWICH 17

asian slaw, chili remolaude

## Artisan Pizzas

add gluten free crust +2 🌿

### MARGHERITA PIZZA 13 🌿

marinara sauce, fresh mozzarella cheese, tomatoes, fresh basil

### CLASSIC WHITE PIZZA 13 🌿

evoo, mozzarella, ricotta, spinach, garlic, crushed red peppers

### BBQ CHICKEN 14

bbq sauce, smoked cheddar, red onion, jalapeño

### MUSHROOM 14 🌿

truffle oil, sautéed mushrooms, fontina, fresh arugula

### SPICY ITALIAN 14

marinara sauce, italian sausage, prosciutto, salami, capicola, pepperoni

### CHILI VERDE 15

slow braised pork, green chili tomatillo sauce, cilantro

### BUILD YOUR OWN 12

marinara sauce, mozzarella cheese, two toppings of your choice, additional toppings | 1 each

add toppings +1 ea

## Weekly Specials

### TUESDAY DATE NIGHT 5 - 9 PM

three course, prix fixe meal, two glasses of wine

### WINE WEDNESDAY 5 - 9 PM

complimentary corkage with entrée purchase, live music begins at 7 PM

### THIRSTY THURSDAY 5 - 9 PM

special pricing on martinis, well, and barrel-aged cocktails

### TACO THURSDAY 5 - 9 PM

three tacos, pricing varies weekly

### FRESH FISH FRIDAY 5 - 9 PM

featured fish entrée, pricing varies weekly

### SATURDAY NIGHT PRIME TIME 5 - 9 PM

12 oz cut, chef's accompaniments

### SUNDAY BRUNCH 10 AM - 2 PM

à la carte brunch menu

### SUNDAY SUPPER 5 - 9 PM

three course, prix fixe meal

\*Consuming raw or uncooked meat, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. These items may be served raw or undercooked.