

Adelina's

BISTRO

STARTERS

LAMB LOLLIPOPS 14

GLUTEN FREE mixed greens . wild berry reduction

CALAMARI 12

fried calamari . cocktail sauce . lemon aioli

SLIDERS 9

three sliders . bleu cheese . caramelized onions

ITALIAN MEATBALLS 8

house marinara . four-cheese blend . garlic bread

GRILLED BRIE 12

VEGETARIAN dried apricot . pistachios
agave nectar

SHRIMP COCKTAIL 11

GLUTEN FREE three slow poached jumbo shrimp
cocktail sauce . chipotle aioli . tartar sauce

HUMMUS 9

VEGETARIAN chick peas . lemony chermoula
grilled pita

BLISTERED SHISHITO PEPPERS 7

VEGETARIAN + GLUTEN FREE garlic . sesame seeds

PORTABELLO FRIES 8

VEGETARIAN roasted tomato aioli

ONION RINGS 9

VEGETARIAN cheddar curds . white bbq aioli

BISTRO PRETZEL BITES 7

VEGETARIAN house-made pale ale cheese
stone ground mustard

GARLIC FRITES 5.5

VEGETARIAN + GLUTEN FREE lemon aioli

TRUFFLE FRITES 5.5

VEGETARIAN + GLUTEN FREE tomato jam

DAILY MARKET INSPIRED SOUPS 7

FARM & GARDEN

ADD rotisserie chicken +4 . jumbo shrimp +3 ea

GARDEN GREENS 7.5

VEGETARIAN + GLUTEN FREE green apple cherry
tomatoes . toasted pepitas . agave-cider vinaigrette

ROMAINE 8

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

TUSCAN 8

VEGETARIAN mixed greens . pickled red onions
cherry tomatoes . croutons . balsamic vinaigrette

BUTTER LETTUCE 9

VEGETARIAN + GLUTEN FREE strawberries . feta
almonds . poppyseed dressing

DETOX 12

VEGETARIAN + GLUTEN FREE baby kale . spinach
cabbage . pineapple . avocado . beets . pepitas
dried cranberries . ginger . cinnamon . cayenne
spa vinaigrette

MEDITERRANEAN 13

VEGETARIAN + GLUTEN FREE arugula . quinoa
english cucumbers . black olives . cherry tomatoes
artichoke . lemon-basil vinaigrette

CHOPPED COBB 14

GLUTEN FREE romaine . roasted chicken
bleu cheese . smoked bacon . avocado . egg
buttermilk ranch

BUFFALO CHICKEN 15

iceberg . romaine . buffalo chicken . black beans
corn . bleu cheese crumbles & dressing

SHRIMP LOUIS 16

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

ASIAN AHI TUNA* 17

GLUTEN FREE romaine . butter lettuce
mushrooms . mandarin oranges . crispy wontons
sesame-ginger dressing

*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.

SEAFOOD & PASTA

FISH & CHIPS 15

beer battered cod . french fries . veggie slaw
tartar sauce

SEAFOOD PASTA 24

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

BURNT ENDS 16

parmesan crust . crispy smoked brisket
smoked gouda mac 'n' cheese

BEEF STROGANOFF 24

new york strip . cremini mushrooms .
mascarpone madeira cream sauce . fettuccine

BUTTERNUT SQUASH RAVIOLI 16

VEGETARIAN ricotta cheese . parmesan
brown butter sage

ARTISAN PIZZAS

ADD gluten free crust +2

MARGHERITA 13

VEGETARIAN fresh mozzarella . tomatoes
fresh basil . marinara

CLASSIC WHITE 13

VEGETARIAN evoo . mozzarella . ricotta . spinach
garlic . crushed red peppers

BBQ CHICKEN 14

smoked cheddar . red onion . jalapeño . bbq sauce

MUSHROOM 14

VEGETARIAN sautéed mushrooms . fontina
fresh arugula . truffle oil

SPICY ITALIAN 14

italian sausage . prosciutto . salami . capicola
pepperoni . marinara

CHILE VERDE 15

slow braised pork . cilantro . green chili tomatillo

BUILD YOUR OWN 12

mozzarella . marinara . two toppings

ADD toppings +1 ea

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

BURGERS & SANDOS

CHOICE OF fries . salad ADD fried egg +1 . avocado +1

MILLIONAIRE BURGER* 15

wagyu beef . bacon . cheddar . avocado . tomato
fried onions . house-made steak sauce . brioche

THE IMPOSSIBLE™ BURGER 15

VEGAN + GLUTEN FREE grilled onion . tomato
roasted portabello mushrooms . tomato jam
apple cider vinaigrette

TURKEY BURGER 15

avocado . lettuce . tomato . provolone . pesto aioli

BLTA 14

bacon . lettuce . tomato . avocado . aioli . sourdough

CAPRESE PANINI 12

VEGETARIAN tomato . mozzarella . fresh basil
basil pesto

TURKEY PANINI 14

sliced turkey breast . swiss . provolone . tomato
spinach . pesto aioli

PRIME RIB DIP* 15.5

thin sliced prime rib . caramelized onions . swiss
au jus

BLACKENED MAHI MAHI 17

asian slaw . chili remolaude

CHEF'S CORNER

AVAILABLE AFTER 5PM

CHICKEN PICATTA 22

garlic rappini . angel hair pasta . parmesan

PRIME NEW YORK STRIP* 28

GLUTEN FREE 12oz . chimichurri
argentinean vegetables

CITRUS SALMON 26

GLUTEN FREE blood & navel oranges . rice pilaf
citrus chermoula . olea farms lemon blush evoo

KUROBUTA PORK CHOP 26

GLUTEN FREE parmesan risotto . broccolini
port wine blackberry balsamic demi-glace

BISTRO STEAK* 35

GLUTEN FREE 14oz angus ribeye . garlic fries
wild mushroom demi-glace