



## Starters

### STEAMER CLAMS

Fresh clams, shallots, garlic, chili flakes, white wine, lemon, served with garlic bread – 19

### CRISPY CALAMARI

Lightly breaded calamari, house pickled jalapeno, onion, roasted garlic, served with chipotle-lime crema & lemon wedge – 18

### BURRATA CAPRESE

Pesto burrata, roasted garlic, olives, marinated artichoke hearts, seasonal fruit and crostini, topped with olive oil and a balsamic reduction – 17

### MEATBALLS

House-made marinara, fresh parmesan, served with garlic bread – 16

### BRUSSEL SPROUTS

Brussel sprouts, feta cheese, bacon, dried cranberries and finished with a balsamic glaze – 15

### FRIED ARTICHOKE

### HEARTS

Beer battered marinated artichoke hearts served with pesto aioli – 14

## Salads

*All salad dressings are made in-house*

*Entrée salads come with a cup of minestrone or soup of the day*

### CAESAR

#### Choice of Chicken, Salmon or Shrimp

Served with romaine, tomatoes, marinated artichoke hearts, croutons, parmesan, lemon zest, with caesar dressing – 26

### THE COBB

#### Choice of Chicken or Steak

Served with romaine, blue cheese crumbles, roasted corn, boiled egg, chopped bacon, tomato, and avocado – 26

### KARLINE'S QUINOA AND RICE

#### Choice of Chicken, Salmon or Shrimp

Warm rice & quinoa with black beans, romaine, avocado, carrots & roasted corn – 26

### CHICKEN CRANBERRY WALNUT

Organic grilled chicken, sundried cranberries, candied walnuts, apples, feta cheese, mixed greens with sweet n' creamy dressing – 26



## *Entrées*

*Includes house-made focaccia bread with dipping oil and your choice of soup or salad*

### **RIBEYE**

14oz handcut ribeye, Karline's signature compound butter,  
served with mashed yukon potatoes and grilled asparagus – 50

### **PAN SEARED BISTRO FILET**

Certified Angus beef in a demi glace,  
served with mashed yukon potatoes and grilled asparagus – 37

### **PESTO SALMON**

Pan seared salmon, pesto, garlic herb linguine, served with grilled asparagus,  
topped with a balsamic reduction – 37

### **JAMBALAYA**

Organic chicken, andouille sausage, shrimp, basmati rice, holy trinity,  
cajun stock, cilantro, topped with green onions – 30

### **CHICKEN MARSALA**

Organic chicken, mushrooms, shallots, garlic, Marsala wine sauce,  
served with mashed yukon potatoes and seasonal vegetables – 29

### **FISH n' CHIPS**

Beer battered red snapper, shoestring fries,  
served with tarter sauce & lemon wedge – 27

Split Fee 5 ~ Substitutions Subject to Extra Charge ~ 20% Gratuity Added to Parties of 8 or More

\*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness



## Pasta

*Includes house-made focaccia bread with dipping oil and your choice of soup or salad*

### **SHRIMP SCAMPI**

Lightly breaded shrimp, shallots, garlic, chili flakes, herbs, white wine butter sauce, lemon, linguine, served with seasonal vegetables – 30

### **BEEF STROGANOFF**

Certified Angus beef, mushrooms, onions, garlic, creamy demi glace, hand-cut fettuccine, parmesan, topped with green onions – 30

### **FETTUCCHINE ALFREDO**

**Choice of Chicken or Shrimp**

Hand-cut fettuccine, shallots, garlic, alfredo, topped with parmesan cheese – 29

### **PICCATA LINGUINE**

**Choice of Red Snapper or Chicken**

Pan seared with white wine, capers, shallots, garlic, lemon, linguine, served with seasonal vegetables – 29

### **LASAGNA**

Fresh pasta sheets, layered with ricotta, alfredo, bolognese, mozzarella, served with garlic bread – 26

### **SPAGHETTI & MEATBALLS**

House-made marinara, fresh parmesan cheese, served with garlic bread – 26

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## *Special Features*

*Includes house-made focaccia bread with dipping oil and your choice of soup or salad*

### **FILET MIGNON**

Grilled 8 oz filet mignon,  
served with mashed Yukon potatoes and grilled asparagus – 54

### **MARSALA PORK LOIN**

Oven roasted pork loin, mushrooms, shallots, garlic, Marsala wine sauce,  
served with mashed Yukon potatoes and seasonal vegetables – 28

### **BLUE CHEESE BACON WAGYU BURGER**

6oz American Wagyu beef patty, bacon, blue cheese crumbles,  
onion straws, lettuce, and BBQ sauce on a brioche bun  
served with shoestring fries – 26

*“Good food is the ingredient that  
binds us together.”*

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