



## Starters

### CRISPY CALAMARI

Lightly breaded calamari, house pickled jalapeno, onion, roasted garlic, served with chipotle-lime crema & lemon wedge – 16

### SHRIMP COCKTAIL

Citrus poached shrimp, served with lemon wedge, cocktail sauce – 16

### FRIED ARTICHOKE HEARTS

Beer battered marinated artichoke hearts served with pesto aioli – 13

### STEAMER CLAMS

Fresh clams, shallots, garlic, chili flakes, white wine, lemon, served with garlic bread – 18

### BRUSCHETTA

Housemade tomato bruschetta, garlic, feta cheese, crostini, topped with a balsamic reduction – 15

### BURRATA CAPRESE

Pesto burrata, roasted garlic, olives, marinated artichoke hearts, seasonal fruit and crostini, topped with olive oil and a balsamic reduction – 15

## Salads

*All salad dressings are made in-house*

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

### CHICKEN CRANBERRY WALNUT

Organic grilled chicken, sundried cranberries, candied walnuts, apples, feta cheese, mixed greens with sweet n' creamy dressing – 23

### CAESAR

**Choice of Chicken, Salmon or Shrimp**  
Served with romaine, tomatoes, marinated artichoke hearts, croutons, parmesan, lemon zest, with caesar dressing – 25

### SHRIMP LOUIE

Grilled shrimp, tomatoes, avocado, carrots, green onions, hard boiled egg and romaine with Thousand island dressing – 25

### KARLINE'S QUINOA AND RICE

**Choice of Chicken, Salmon or Shrimp**  
Warm rice & quinoa with black beans, romaine, avocado & carrots, topped with bruschetta, served with balsamic 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 marinated asparagus – 48

### **PAN SEARED BISTRO FILET**

Certified Angus beef in a demi glace,  
served with mashed yukon potatoes and marinated asparagus – 35

### **CHICKEN MARSALA**

Organic chicken, mushrooms, shallots, garlic, Marsala wine sauce,  
served with mashed yukon potatoes and seasonal vegetables – 27

### **FISH n' CHIPS**

Beer battered red snapper, shoestring fries, served with tarter sauce & lemon wedge – 25

### **PESTO SALMON**

Pan seared salmon, pesto, garlic herb linguine, served with marinated asparagus,  
topped with a balsalmic reduction – 35

### **JAMBALAYA**

Organic chicken, andouille sausage, shrimp, basmati rice, holy trinity, cajun stock,  
cilantro, topped with green onions – 28

Split fee 4 ~ Substitutions subject to extra charge

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



## *Desserts*

### **CLASSIC TIRAMISU**

Housemade custard, coffee soaked lady fingers, cocoa powder – 12

### **AFFOGATO**

Vanilla bean ice cream, toasted almonds, coffee,  
finished with chocolate sauce and whipped cream – 10

### **SATIN CHOCOLATE PIE**

*GLUTEN FREE*

Fudgy chocolate cake layered with chocolate ganache  
and creamy satin smooth chocolate custard - 12

### **SEASONAL CHEESECAKE**

Ask your server – 12

### **SEASONAL CREME BRULEE**

Ask your server – 12

### **MANGO SORBET 5**

### **VANILLA ICE CREAM 5**

### **SPUMONI ICE CREAM 5**

*“You can't buy happiness, but you can buy  
dessert and that's kind of the same thing.”*



## *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 – 28

### **FETTUCCHINE ALFREDO**

Choice of chicken or shrimp, hand-cut fettuccine, shallots, garlic, alfredo, topped with parmesan cheese – 27

### **LASAGNA**

Fresh pasta sheets, layered with ricotta, alfredo, bolognese, mozzarella – 24

### **PICCATA LINGUINE**

**Choice of Red Snapper or Chicken**

Pan seared with white wine, capers, shallots, garlic, lemon, linguine, served with seasonal vegetables – 27

### **BEEF STROGANOFF**

Certified Angus beef, mushrooms, onions, garlic, creamy demi glace, hand cut fettuccine, parmesan, topped with green onions – 28

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

Split fee 4 ~ Substitutions subject to extra charge

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