

## SMALL PLATES

### Iceberg Wedge

Applewood Smoked Bacon, Blue Cheese, Tomato, Red Onion, Blue Cheese Dressing 9

### Organic Spinach & Warm Mushroom Salad

Spinach, Sautéed Mushrooms, Goat Cheese, Crispy Leeks, Balsamic Vinaigrette 10

### Nirvana Grilled Caesar

Applewood Smoked Bacon, Roasted Tomatoes, Parmesan Cheese, Poached Egg, Croutons, Creamy Kalamata Lemon Vinaigrette 11

### Organic Herb Salad

Baby Spinach, Arugula, Tomatoes, Fennel, Shallots, Tarragon, Chives, Parsley, Basil, Preserved Lemon Vinaigrette 9

### House made Soup of the Day

### Organic Cauliflower & Goat Cheese Gratin

Cauliflower, Goat Cheese, Herb-Parmesan-Panko Crust 9

### Sweet Potato Fries

Cinnamon-Paprika Dusted, Maple Crème Fraîche 7

### Roasted Poblano

Artichoke, Spinach & Parmesan, Cream Cheese Sourdough Toast 10

### Raclette Fondue

Melted Raclette Cheese, Boiled Potatoes, Green Beans, Prosciutto di Parma & Cornichon Pickles 13

### Chilean Blue Lip Mussels & Clams Duo

Light Cream Tomato, Leek & Herb Broth, Grilled Bread 12

### Blackened Day Boat Sea Scallops

Butternut Squash Puree, Herb Butter 14

### Wild Lump Blue Crab Cakes

Corn, Red Bell Pepper & Chive Salad, Creole Aioli 10

### Chicken Wontons

Chicken, Corn, Cilantro & Manchego Cheese, Chipotle Cream 9

### Pork Medallion

Root Vegetable Puree, Roasted Apples, Grain Mustard Demi Glace 12

### ADD TO ANY SALAD, SMALL OR LARGE PLATES

Choice of Grilled, Blackened or Herb Crusted

4 oz Sautéed Mushrooms 6	3 Scallops 12	4oz Swordfish 11
4oz Arctic Char 10	6oz Chicken Breast 9	4oz Lamb Loin 14
4 oz Filet Mignon Medallion 12	4oz Mustard Pork Medallion 10	

## LARGE PLATES

### **Pan Seared Day Boat Sea Scallops**



Caramelized Leek Mashed Potatoes, Seasonal Vegetables, Roasted Fennel Beurre Blanc 30

### **Whole 'Loup de Mer' Branzino**



Grilled with Lemon Herb Butter, French Lentils, Seasonal Vegetables 30

### **Roasted Cedar Plank Arctic Char**

Ginger-Maple-Mustard Glaze, Root Vegetable Puree, Swiss Chard 26

### **Grilled Wild Pacific Swordfish Loin**



Mashed Potatoes, Seasonal Vegetables, Sun Dried Tomato, Lemon & Caper Sauce 27

### **Free Range Organic Petaluma Chicken**



Pan Roasted, Butternut Squash-Yukon Mash, Green Beans 25

### **Grilled Filet Mignon**

Mashed Potatoes, Oven Roasted Blue Cheese Crumb Tomato,  
Sautéed Mushrooms & Onions, Roasted Demi Glace 32

### **20 oz Braised All Natural Bone-In Pork Shank**



Root Vegetable, Green Bean & Bacon Hash, Roasted Pork Demi Glace 36

### **9 oz Beef Shortribs**



Braised Beef, Polenta, Sautéed Mushrooms, Spinach, Parmesan Cheese, Demi Glace 28

### **Beef Stroganoff**

All Natural Prime Sirloin, Pappardelle Egg Noodles, Mushrooms,  
Tarragon, Mustard & Sour Cream Reduction 23

### **Butternut Squash Risotto**



Butternut Squash, Brown Butter, Sage, Parmesan Cheese, Cream 19

### **Creamy Polenta & Swiss Chard**



Sautéed Mushrooms, Goat Cheese, Basil Oil 19

### **Wild Mushroom Ravioli**

Artichoke Pesto, Cream, Pine Nuts, Basil, Parmesan Cheese 18

### **9 oz Grilled Lamb Loin**

White Wine-Dijon-Mint Gremolata, Caramelized Leek Mashed  
Potato, Broccolini, Roasted Demi Glace 35

### **Nirvana Vegetable Plate**



Sautéed Mushrooms, Caramelized Onions, Seasonal Vegetables,  
Butternut Squash-Yukon Mash, French Lentils 19

### **Organic Nirvana Vegetable Burger**



Organic Brown Rice, Polenta & Vegetable  
Patty, Baby Spinach, Tomato & Caramelized  
Onions, Wheat Bun, Sweet Potato Fries 10  
Add Cheddar, Swiss, Blue Cheese, Sautéed  
Mushroom, Bacon or Avocado 2

### **Organic Grass Fed Nirvana Beef Burger**

Porcini Butter, Sautéed Mushrooms,  
Caramelized Onions, Arugula & Brioche  
Bun, Thyme Paprika Fries 14  
Add Cheddar, Swiss, Blue Cheese,  
Roasted Tomato, Bacon or Avocado 2

We are proud to serve the Freshest, Local &/or Organic Ingredients.

In entirety we serve Sustainable Seafood, Meats & Poultry Without Antibiotics or Hormones.  
Split Charge - Salads & Small Plates 2, Large Plates 5. An 18% Gratuity is added to parties of 6 or more.