



3 Course \$30 Dinner Menu

Choice of 1 of the Following Starters:

Iceberg Lettuce Wedge

Iceberg lettuce, Bacon, Blue Cheese, Tomato & Red Onion
with a Creamy Blue Cheese Dressing

Nirvana Organic Mixed Green Salad

Organic Mixed Baby Greens, Red Bell Pepper, Avocado, Red Onion &
Blue Cheese with our House Balsamic Vinaigrette

Grilled Romaine Salad

Grilled Romaine, Corn, Caramelized Red Onion, Tomato, Basil, Goat
Cheese & Pine Nuts with our House Balsamic Vinaigrette

Organic Cauliflower & Goat Cheese Gratin

Baked Tender Cauliflower and Goat Cheese Casserole
with a Crisp Herb, Parmesan & Panko Crust

Root Vegetable Gratin

Parsnips, Turnips, Yukon Gold Potatoes & Leeks Layered & Cooked
in a Creamy Gratin with a Parmesan Panko Crust

Chilean Blue Lip Mussels with Thyme Fries

Tender Chilean Blue Mussels in a Light Cream Broth with Tomatoes,
Leeks, Shallots & Herbs, Topped with Thyme Paprika French Fries

Wild Lump Blue Crab Cakes

Panko Crusted House-Made Crab Cakes with Creole Aioli &
a Corn, Red Bell Pepper & Chive Salad

Chicken Wontons

Chicken, Pine Nuts, Corn, Cilantro & Manchego Cheese Fried in
Wonton Wrappers Served with a Chipotle Cream Sauce

House Made Soup of the Day

Choice of 1 of the Following Entrees:

Wild Mushroom Ravioli

Large Mixed Wild Mushroom Ravioli with Globe Artichoke &
Cream Pesto, Pine Nuts, Basil & Parmesan Cheese

Butternut Squash Risotto

Arborio Rice slowly cooked with Butternut Squash, Brown Butter,
Sage, Shallots, Parmesan Cheese, White Wine & Cream

Cioppino

Assorted Fish, Clams, Mussels, & Shrimp, Stewed in a Tomato &
Red Pepper Broth Served with Grilled Sourdough Bread

Basil Aioli Crusted Scottish Salmon

Topped with a Caramelized Layer of Basil Aioli, Tender Asparagus
with Lemon Olive Oil Served atop a Jasmine & Grain Rice

Chicken Risotto

Arborio Rice slowly cooked with Chicken, Mushrooms, Broccolini, Shallots,
Leeks, Parsley, White Wine & Cream Topped with Parmesan & Basil

Filet Mignon Beef Stroganoff

Filet Mignon Sautéed with Onions, Mushrooms, Mustard,
Tarragon, Sour Cream & Beef Reduction over Fettuccine Noodles

Choice of 1 of the Following Desserts:

House Baked Fuji Apple Pie

Dark Chocolate Molten Cake

Ice Cream Trio

Choice of 3 of the following Ice Creams

(Vanilla, Vanilla Bean, Cinnamon, Goat Cheese, Blackberry Cabernet)

3 Course Wine Pairing for an Additional \$15

OR

Add a Glass of Select House Wines for \$5 Each

(House Champagne, Select Chardonnay, Merlot & Cabernet)

No Splits, Share Plates, Or Corkage Available

Tax & Gratuity Additional



3 Course \$40 Dinner Menu

Choice of 1 of the Following Starters:

Nirvana Organic Mixed Green Salad

Organic Mixed Baby Greens, Red Bell Pepper, Avocado, Red Onion
& Blue Cheese with our House Balsamic Vinaigrette

Grilled Romaine Salad

Grilled Romaine, Corn, Caramelized Red Onion, Tomato, Basil,
Goat Cheese & Pine Nuts with our House Balsamic Vinaigrette

Organic Arugula, Beet & Grapefruit Salad

Arugula, Sliced Roasted Beets, Pink Grapefruit, Goat Cheese
& Pine Nuts with a Balsamic Citrus Vinaigrette

Organic Cauliflower & Goat Cheese Gratin

Baked Tender Cauliflower and Goat Cheese Casserole
with a Crisp Herb, Parmesan & Panko Crust

Root Vegetable Gratin

Parsnips, Turnips, Yukon Gold Potatoes & Leeks Layered & Cooked
in a Creamy Gratin with a Parmesan Panko Crust

Chilean Blue Lip Mussels with Thyme Fries

Tender Chilean Blue Mussels in a Light Cream Broth with Tomatoes,
Leeks, Shallots & Herbs, Topped with Thyme Paprika French Fries

Wild Lump Blue Crab Cakes

Panko Crusted House-Made Crab Cakes with Creole Aioli &
a Corn, Red Bell Pepper & Chive Salad

Chicken Wontons

Chicken, Pine Nuts, Corn, Cilantro & Manchego Cheese Fried in
Wonton Wrappers Served with a Chipotle Cream Sauce

House Made Soup of the Day

Choice of 1 of the Following Entrees:

Nirvana Blackened Jumbo Wild Sea Scallops, Beurre Blanc

Earthy & Aromatic Spiced, Tender Asparagus with Lemon Olive Oil,
Sautéed French Lentils with Leeks & Fresh Herbs

Pistachio Dijon Crusted Chilean Sea Bass, Beurre Blanc

Tender Asparagus with Lemon Olive Oil,
Caramelized Leek Mashed Yukon Gold Potatoes

Oven Broiled Wild Alaskan Halibut, Orange Beurre Blanc

White Wine, Orange, Tarragon, Parsley, Leeks, Asparagus, Shallots
& Tomatoes Served atop a Bed of Jasmine & Grain Rice

Pistachio & Dijon Crusted Australian Rack of Lamb

Served with a Rosemary Demi Glace, Sautéed Broccolini with
Shallot Butter & Mashed Yukon Gold Potatoes

Grilled Filet Mignon, Rosemary Demi Glace

Topped with Balsamic Caramelized Onions, Sautéed Spinach with
Garlic & Leek & Chive Mashed Yukon Gold Potatoes

Choice of 1 of the Following Desserts:

House Baked Fuji Apple Pie

Dark Chocolate Molten Cake

Ice Cream Trio

Choice of 3 of the following Ice Creams

(Vanilla, Vanilla Bean, Cinnamon, Goat Cheese, Blackberry Cabernet)

3 Course Wine Pairing for an Additional \$15

OR

Add a Glass of Select House Wines for \$5 Each

(House Champagne, Select Chardonnay, Merlot & Cabernet)

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