



SMALL PLATES TO SHARE

Roasted Cauliflower / 7
Sweet Tangy Lavender Dijon Sauce

Mediterranean Sampler / 14
Hummus, Falafel, Tahini, Tomato Salsa, Pita

NEW! Caprese Plate / 7
Vito's Fresh Mozzarella, Tomatoes, Basil Pesto, Balsamic Glaze Add Prosciutto / 2

NEW! Short Rib Quesadilla / 7
Fork Tender Short Rib, Smoked Gouda, Horseradish Sauce

NEW! Meatloaf Sliders / 7
Housemade Meatloaf, Chimichurri Aioli, Sweet Hawaiian Rolls

Goat Cheese Croquette / 7
Homemade Fig Jam, Ciabatta Crouton

GREEN FIELDS

Top That Salad

Grilled Chicken / 5 Chicken Waldorf / 5
Seared Salmon / 8 Albacore Tuna Salad / 5
Baked Goat Cheese Crostini / 6

Top Me Citrus Avocado / 10
Spring Mix Greens, Red Onions, Avocado, Mandarin Wedges, Citrus Vinaigrette

Top Me House Chopped Quinoa Salad / 11
Spring Mix Greens, Baja Style Quinoa, Cucumber, Farm Tomato, Red Peppers, Carrots, Cabbage, Onions, Corn, Reduced Fat Raspberry Vinaigrette

Gorgonzola Salad / 13
Spring Mix Greens, Dried Cranberries, Imported Gorgonzola, Candied Walnuts, Sliced Pears, Reduce Fat Raspberry Vinaigrette

Tuscan Baked Goat Cheese Salad / 14
Spring Mix Greens, Roasted Red Peppers, Artichoke Hearts, Kalamata Olives, Sun Flower Seeds, Shaved Asiago, Baked Goat Cheese Crostini's, Balsamic Vinaigrette

Greek Chicken Salad / 14
Grilled Chicken Breast, Spring Mix Greens, Cucumber, Farm Tomatoes, Kalamata Olives, Roasted Red Peppers, Red Onions, Soft Bulgarian Feta, Lemon & Olive Oil Vinaigrette

BURGERS & MORE

All served with Petite Salad OR Breakfast Potatoes

Chicken Waldorf on Muesli Toast / 13
Pulled Rotisserie Chicken Salad, Green Apples, Grapes, Dried Cranberries, Toasted Walnuts

French Dip / 15
Shaved Roast Beef, Swiss Cheese, Horseradish Cream, Au Jus with an attitude and Ciabatta Bread

Chicken Caprese, Pressed Ciabatta / 16
Grilled Chicken Breast, Vito's Fresh Mozzarella, Local Tomatoes, Fresh Basil Pesto, Balsamic Glaze

Premium House Blend Burger / 14
8oz House Blend Burger, Garlic Aioli, Caramelized Onion Jam, Smoked Gouda, Coleslaw, on a Grilled Challah Bun

Up Stream Salmon Burger / 15
8oz Baja Style Salmon Burger (Corn and Panko), Avocado, Fresh Arugula, Grilled Artichoke-Lime Aioli, on a Grilled Challah Bun

CHEF'S CREATIONS

Start your Entree with a House Salad / 2.50

Seared Scottish Salmon / 19
Apricot & Sweet Chili Glaze, Blistered Spinach, Roasted Sweet Potato

Pistachio Crusted Cod / 19
Lemon Caper Beurre Blanc, Blistered Spinach, Crispy Potato Cake

NEW! Six Hour Short Ribs / 19
Fork Tender Short Rib, Crispy Potato Cake, Peas and Gravy

Boneless Crispy Half Chicken / 19
Garlic Herb Marinated, Lemon Tossed Arugula Salad, (Capers, Onion, and Feta), Sweet Potatoes

Asparagus Risotto
*Lemon Zest Infused Risotto, Asiago, Seared Asparagus with Seared Salmon and Spinach / 22
with 6 hour Short Rib / 21*

Spicy Asian Stir Fry
*Asian Veggie Mix, Rice Noodles, Peanut Sauce, Almond Garnish with Seared Salmon / 22
with Grilled Chicken / 19*

SIDES & EXTRAS

Grilled Asparagus / 4 Blistered Spinach / 4
Baja Quinoa / 4 Grilled Zucchini / 4
Roasted Sweet Potato / 4 Vegetable Medley / 4
Crispy Potato Cake / 4 Breakfast Potatoes / 4

18% gratuity will be added to parties of 6 or more.
There will be a \$1 charge for split entrees.

Please notify us of any food ALLERGIES or Dietary Needs.
Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of foodborne illness





drinks

COCKTAILS

Aperol Spritzer			9
Mimosa			7
	House Vodka	Tito's Vodka	
Bloody Mary	7		9
Crampini Martini.....	7		9
Espresso Martini.....	7		9
Lemon Drop Martini	7		9
Manhattan Martini	7		9

WINE

white

	GLASS	BOTTLE
Sparkling Cuvee, Brut, Casa Dei Farive, Italy (Prosecco)	7	26
Prosecco, Avissi, Italy.....	8	28
Riesling - Chateau St. Michelle, Columbia Valley.....	8	29
Sauvignon Blanc, Esk Valley, New Zealand	7	27
Fume Blanc (Sauvignon Blanc), Ferrari Carano, Sonoma County	8	29
Pinot Grigio, Esperto, Italy	7	27
Pinot Grigio, Valante, Italy.....	12	47
Chardonnay, Wentz, "Morning Fog", Livermore Valley.....	7	27

red

Pinot Noir, Mark West, California	8	29
Merlot, Barone Fini, Italy	7	27
Cabernet Sauvignon, Josh Cellars, California	8	29
Red Blend, Francis Ford Coppola, Diamond Series "Claret", California	10	38
Malbec, Graffigna Centenario, Argentina	8	29
Montepulciano d'Abruzzo, Niro, Abruzzi, Italy.....	10	38

CRAFT BEERS

	ABV*	Bottle
Bud Light / St. Louis, Missouri	4.2%	4
Stella Artois, Pale Lager / Leuven, Belgium.....	5.0%	6
Monk in the Trunk, Organic Amber Ale / Jupiter, Florida.....	5.5%	5
Cigar City Jai Alai, IPA / Tampa, Florida.....	7.5%	6
Cigar City Maduro, Brown Ale / Tampa, Florida.....	5.5%	5
O'Doul's / St. Louis, Missouri (Non-Alcoholic)	5%	5



cocktails available



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