

dinner

appetizers

lobster avocado mango salsa, chili beurre blanc <i>gf</i>	19
pei mussels shallot, garlic, white wine, lemon, cilantro, basil, chili flakes, grilled bread	17
crab cakes arugula, sriracha remulade	18
calamari pan fried, marinara sauce	18
grilled octopus mixed greens, tomato, feta cheese, charred lemon vinaigrette <i>gf</i>	17
ahi poke shrimp, avocado, mango, cilantro, sesame seeds, sweet and spicy chili sauce	19

cauliflower ceviche house made tortilla chips <i>v vg gf</i>	11
teriyaki steak skewers teriyaki hoisin, chipotle	14
chicken skewers green goddess, parsley, cilantro, mint, buttermilk <i>gf</i>	11
spinach and artichoke dip house made tortilla chips <i>vg</i>	14
saganaki imported greek cheese, brandy flambé <i>vg</i>	12
spreads spicy feta, tzatziki, hummus, grilled bread <i>vg</i>	13
mediterranean mezze chefs whim hummus, falafel, crudité, pita <i>vg</i>	15
crispy goat cheese french goat cheese, panko, house greens, spicy marinara <i>vg</i>	12

fish taco pico de gallo, cabbage, baja yogurt sauce <i>gf</i>	17.5
shrimp taco jicama, cilantro, lime, pico de gallo, poblano cream <i>gf</i>	17.5
short rib taco pico de gallo, cotija cheese, avocado, charred salsa <i>gf</i>	18.5

vegetable flatbread pesto, tomato, caramelized onion, roasted corn, mozzarella, balsamic <i>vg</i>	16
margherita flatbread pesto, mozzarella, tomato, basil, garlic <i>vg</i>	16
the farm flatbread cheese blend, chives, truffle honey <i>vg</i>	16
fig and prosciutto flatbread prosciutto, figs, mozzarella, goat cheese, arugula, maple whiskey glaze	19

prasinó

prasinó is committed to using organic, all natural, hormone free, antibiotic free and locally sourced ingredients whenever possible.



vg vegetarian *v* vegan *gf* gluten free

No outside food or drink is permitted. Substitutions may incur an additional fee

"The Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of food borne illness. Individuals with certain underlying health conditions may be at higher risk and should consult with their physician or public health official for further information."

menu revised 6.29.23

entrees

thai yellow curry vegetable fried rice, cilantro, lime <i>v gf</i> add tofu 7 , chicken 9 , skirt steak 15 , salmon 15 , shrimp 15	18
---	-----------

butternut squash ravioli roasted butternut squash cream sauce, basil pesto, spiced pumpkin seeds <i>vg</i>	20
---	-----------

gnocchi cherry tomatoes, spinach, tomato mascarpone sauce, parmesan <i>vg</i>	22
--	-----------

tagliatelle pasta chicken, mushroom, asparagus, parmesan cream sauce, crispy prosciutto	25
--	-----------

mediterranean seabass grilled asparagus, rice pilaf <i>gf</i>	35
--	-----------

seafood pasta scallops, mussels, shrimp, linguine, spicy marinara, parmesan	28
--	-----------

grilled salmon squash and zucchini noodles, tomato, olive, spinach, roasted red pepper and chipotle sauce <i>gf</i>	32
--	-----------

halibut artichoke, roasted tomato, shaved kale orzo, lemon butter sauce	36
--	-----------

skirt steak potato wedges, street corn, chimichurri <i>gf</i>	36
--	-----------

braised short ribs cauliflower gratin, swiss chard, truffle mushroom cabernet sauce <i>gf</i>	32
--	-----------

chicken kabob grilled vegetables, rice pilaf <i>gf</i>	22
---	-----------

salads

full / half order

mediterranean romaine, feta, cucumbers, black olive, tomato, red onion herbs, peppers, house vinaigrette, pita <i>vg</i>	16/11
---	--------------

kale and spinach mushroom, parmesan, lemon vinaigrette <i>vg gf</i>	16/11
--	--------------

beet house greens, goat cheese, candied pecans, orange basil vinaigrette, balsamic glaze <i>vg gf</i>	16/11
--	--------------

asian chopped napa cabbage, carrots, scallions, bok choy, radish, peppers, ginger sesame dressing, crispy wontons, almonds and sesame seeds <i>vg</i>	16/11
--	--------------

prasino house greens, blueberries, strawberries, orange segment, onion, goat cheese, sunflower seeds, lemon poppy seed vinaigrette <i>vg</i>	16/11
---	--------------

southwest achiole chicken, romaine, pico de gallo, cilantro, roasted corn, avocado, crispy tortilla, cotija cheese, poblano cream, black beans <i>gf</i>	20
---	-----------

goat and date romaine, mixed greens, cherry tomato, apple, dates, toasted almonds, bacon, crispy goat cheese, honey dijon vinaigrette	18
--	-----------

citrus salmon house greens, salmon, avocado, queso fresco, citrus, peppers, grapefruit chili dressing	24
--	-----------

add to any salad: tofu **7**, chicken **9**, skirt steak **15**, salmon **15**, shrimp **15**

sandwiches

prasino burger arugula, tomato, pickled onion, pretzel bun add cheese 1.25 , bacon 3 , butter pickles 1	16
--	-----------

black bean burger avocado, arugula, pico de gallo, multigrain bun <i>v</i> add monterey jack 1.25 chipotle aioli .75	16
--	-----------

turkey burger blue cheese, caramelized onion, roasted apples, spinach, multigrain bun	17
--	-----------

chicken caprese tomato, arugula, mozzarella, pesto, tomato-basil focaccia	17
--	-----------

crispy chicken sandwich asian slaw, butter pickles, honey mustard, brioche bun	16
---	-----------

sides

chilled beets goat cheese, basil, balsamic glaze, candied pecans <i>vg gf</i>	7
--	----------

cauliflower gratin white cheddar, truffle <i>vg gf</i>	6.5
---	------------

truffle potatoes cotija, truffle aioli, chives <i>vg gf</i>	6
--	----------

grilled asparagus lemon dressing	6
---	----------

street corn cilantro, lime, chipotle aioli, cotija cheese, tajin	6
---	----------

mini greens tomato, cucumber, black olive, onion, house vinaigrette <i>v gf</i>	6.5
--	------------

julienne veggies zucchini, yellow squash, carrot	5.5
---	------------

soup of the day cup 4 , bowl 6	
--	--