

Soups & Greens

	cup/bowl
Red Lentil   	5/8
Smoked paprika oil creamed tofu drizzle	
Soup of the Day	5/8
Local Organic Greens   	10
Seasonal vegetables, EVOO artisan white balsamic	
Table 45 Caesar	12
Chopped artisan romaine, marinated anchovies, Parmigiano Reggiano crispy buttered crouton asiago peppercorn dressing	
Frisée and Pumpkin Salad 	14
Hydroponic lettuce, feta cheese, crispy butternut squash crouton, braised fennel toasted pepitas, tarragon vinaigrette	
Warm Kale Salad 	15
Curly kale, candied walnuts poached egg, bleu cheese avocado, poppy seed vinaigrette	
PROTEINS:	
6 oz grilled chicken breast	8
Seared diver scallops (2)	12
6 oz Antarctic salmon	12
Sautéed garlic shrimp (3)	11
6 oz certified Angus sirloin	12



Table 45 Roll	18
Shrimp tempura, tuna, togarashi, cucumber avocado, sambal aioli, sweet soy	
Rainbow Roll	19
Tuna, kanpachi, cured salmon, crabstick cucumber, eel sauce	
Kanpachi Roll	18
Tempura fried, tuna, kanpachi, cucumber spicy sauce, wasabi peas, furikake, avocado mayo	
Tuna Poke	15
<i>wakame, avocado seasonal vegetables, crispy rice green onions, sesame seeds wonton crisps, wasabi aioli</i>	