

# Scallions

## Let's Begin

### Tapas Platter

Tabouli, hummus, falafel and shrimp salad. Served with naan 14

### Guacamole Brie Melt

French baguette filled with guacamole and sundried tomatoes topped with brie cheese and herbs 10


### Scallions Flatbread

Grilled flatbread, caramelized onions, artichokes, kalamata olives, melted havarti, arugula and balsamic reduction 11

### Spinach-Artichoke Dip

With grilled naan and flatbread crackers 9


### Polenta and Mushrooms

Grilled polenta rounds, roasted mushrooms and shaved parmesan 12 


### Ahi Tuna

Sesame crusted tuna, garlic-lime aioli, seaweed salad, and flatbread crackers 12

### Fried Green Tomatoes

With sweet sriracha dipping sauce 10 

### Hummus

With grilled naan 9 

With crudite 9  

### Falafel

With sweet Thai chile sauce 9  


 = GLUTEN FREE  = VEGAN



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## A Well Dressed Salad


### Chicken & Sundried Tomato Salad

Grilled chicken, sun dried tomatoes, red onion, roasted red peppers, kalamata olives and walnuts served on greens with our house vinaigrette 14 


### Souvlaki Salad

A salad of grilled marinated chicken, chopped romaine, red onion, kalamata olives, tomatoes and feta cheese on grilled naan with tzatziki sauce 14

### Citrus Duck Salad

Baby spinach, dried cranberries, oranges, pecans, goat cheese and duck leg confit with a sweet poppyseed dressing 17 


### Steak Salad Tanner

Sliced prime flatiron steak over romaine and spinach with artichokes, plum tomato, red onion and crumbled blue cheese with house vinaigrette 17 



### Crabcakes & Greens

Two grilled Maryland crabcakes over vinaigrette dressed greens with sliced tomato, cucumbers and a creamy roasted red pepper sauce 16



### Salmon Sasha

Wild caught Atlantic salmon over arugula with roasted beets, apples, goat cheese, pecans and red onion with a beet vinaigrette 17 

### Farm Stand Salad

Grilled eggplant, portobello mushrooms, chickpeas, roasted tomatoes, roasted red peppers, beets and pine nuts over arugula, with extra virgin olive oil and balsamic reduction 14  

### Quinoa Salad

Quinoa, mango, scallions, red onion, red pepper and cilantro tossed with sweet chile vinaigrette over baby spinach with roasted beets and a dollop of mashed avocado 14  

**Add French Baguette 3. Add Grilled Naan 2.**

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## Dinner

Served with Dinner Salad and Naan

### Pan Roasted Cod

Over roasted vegetable ratatouille with grilled lemon  
and romesco sauce 23 

### The Solstice Salmon

Pistachio crusted wild caught Atlantic salmon with a cranberry-apricot chutney,  
wild rice and haricot verts 25 


### Sesame Tuna

Seared sesame crusted sashimi grade tuna over a chilled buckwheat soba noodle salad  
laced with julienne vegetables, arugula and sesame soy vinaigrette 24


### Shrimp & Lobster Scampi

Butter poached shrimp and lobster claw served over a garlic, lemon,  
and white wine linguine 30

### Chicken & Mushrooms

Wild mushroom and sherry cream sauce, grilled chicken breasts,  
mashed potatoes and grilled asparagus 25 

### Cherry Duck Legs

Maple Leaf Farms confit duck legs with grilled polenta and  
roasted baby carrots with a cherry demi-glace 26 

### Gnocchi Bolognese

Potato and ricotta gnocchi tossed with braised pork, veal, beef,  
parmesan, tomato, basil and a touch of cream 24




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## Dinner

Served with Dinner Salad and Naan


### Kobe Flatiron Steak

A marinated 10 oz. steak with mashed potato, roasted baby carrots, and a rosemary demi-glace 34 



### Oscar's Smoked Pork Chop

Oscar's 12oz. smoked pork chop with a bacon-orange marmalade, sweet potato mash and grilled asparagus 26 


### Wild Mushroom Sauté

A robust mix of wild mushrooms over mashed potatoes with truffle oil, shaved parmesan and haricot verts 23 



### Vegan Braised Lentils

Braised lentils with roasted tomatoes, portobello mushroom, roasted baby carrots and vegan roasted garlic aioli 23  

### Vegan Romesco Linguine

Roasted vegetable ratatouille and chickpeas over linguine, tossed with romesco and crispy lemon-parsley panko 23 

### The Ultimate Falafel

Crispy homemade falafel cake, mashed sweet potatoes, haricot verts and beet puree 23  

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