

# VEGETARIAN MENU

*Start the night off right*



ASK ABOUT TODAY'S  
RELISH TRAY



9

<b>FRENCH ONION BOUILLON</b> *	
Roth Alpine Grand Cru, Brioche, Thyme .....	12
<b>KALE CAESAR SALAD</b> *	
Aged Parmesan, Warm Garlic Croutons .....	13
<b>SHAVED VEGETABLE SALAD</b> *	
Arugula, Aged Parmesan, Lemon Vinaigrette .....	13
<b>HARVEY'S WEDGE</b> *	
Iceberg, Bleu Cheese Dressing .....	15
<b>MARINATED BEET SALAD</b> *	
Herbed Goat Cheese, Puffed Grains, Arugula .....	16

## BLACK TRUFFLE MACARONI & CHEESE

Hand Cut Macaroni, Crispy Shallots,  
Aged Parmesan

35



## YUKON GOLD POTATO PIEROGI

Red Wine Braised Cabbage, Dijon Butter,  
Pickled Mustard Seeds

29

## SIDES

<b>BAKED POTATO WITH THE WORKS</b> *	12
<i>Add Black Truffles</i> *	8
<b>ROASTED MUSHROOMS BORDELAISE</b> *	14
<b>SPINACH, Creamed or Sautéed</b> .....	12