

**Dinner Option #1 $55 per person**

**Appetizers**

**(Quantities are served 2 pieces per person)**

**(Choose 2)**

Fried Feta- roasted tomato & salsa verde GF

Meatballs- parmigiano, pine nuts, marinara GF

Salmon Tartare- crispy wontons, tobiko

Tempura Shrimp- roasted pepper agrodolce

Five Spice Ribs- cilantro, szechuan peppercorns, BBQ sauce GF

Stuffed Mushrooms- sausage, spinach, fontina GF

Crispy Eggplant & Burrata- tomato & basil pesto GF

Za’atar Chicken Skewers- harissa yogurt GF

Artichoke & Ricotta Crostini- lemon & parsley GF avail

Tomato Basil & Pesto Crostini GF available

###### **SALADS**

###### **( Choose 2)**

Logan Street Caesar

roasted garlic & lemon dressing, parm, croutons

Chopped “Greek-ish”

romaine leaves, hot pickled peppers, cherry tomatoes, olives, cucumber, feta, falafel-spice roasted chickpeas, red wine-oregano vinaigrette

Roasted Beet & Arugula

candied walnuts, goat cheese, lemon vinaigrette

Spinach Salad

seasonal preparation

House Salad

cucumbers, radish, onion, croutons, lemon-herb vinaigrette

###### **Sides**

###### **( Choose 2)**

French Fries

bravas sauce, za’atar spiced GF

Cavatelli & Broccoli Rabe

roasted garlic & olive oil

Herb Roasted Potatoes

garlic aioli

Crispy Sweet Potato Gnocchi

roasted mushrooms & arugula

Grilled Asparagus

fonduta, crispy prosciutto

###### **ENTREES**

###### **(Choose 2)**

Pan Seared Bistro Tender

rosemary jus, crispy onions

Roasted Chicken Breast

lemon, capers, artichoke

Grilled Salmon

tomato jam & basil pesto

Porcini Crusted Pork Tenderloin

mustard, herbs

Seared Sea Bass

giardiniera relish, lemon butter

Crispy Eggplant & Portobello Mushroom ‘Lasagna’

marinara & burrata

Lamb Bolognese

penne pasta, parm cheese GF avail

Rigatoni Mezze

tomato basil parmigiano cream GF avail

Squash Ravioli

spinach & brown butter

Chicken Pasta

roasted tomatoes & arugula, wine & garlic

Fusilli with Mushroom ragu

###### **DESSERTS**

**Choose 1**

Salted Caramel or Raspberry Panna Cotta

NY Cheesecake

chocolate or blueberry

Green Tea Tiramisu

ladyfingers, cocoa

Triple Chocolate Cake

mousse, crumbles, sauce

Creme Brulee

amarena cherries



**Dinner Option #2 $65 per person**

**Appetizers**

**(Quantities are served 2 pieces per person)**

**(Choose 3)**

Fried Feta- roasted tomato & salsa verde GF

Meatballs- parmigiano, pine nuts, marinara GF

Salmon Tartare- crispy wontons, tobiko

Tempura Shrimp- roasted pepper agrodolce

Five Spice Ribs- cilantro, szechuan peppercorns, BBQ sauce GF

Stuffed Mushrooms- sausage, spinach, fontina GF

Crispy Eggplant & Burrata- tomato & basil pesto GF

Za’atar Chicken Skewers- harissa yogurt GF

Artichoke & Ricotta Crostini- lemon & parsley GF avail

Tomato Basil & Pesto Crostini GF available

###### **SALADS**

###### **( Choose 3)**

Logan Street Caesar

roasted garlic & lemon dressing, parm, croutons

Chopped “Greek-ish”

romaine leaves, hot pickled peppers, cherry tomatoes, olives, cucumber, feta, falafel-spice roasted chickpeas, red wine-oregano vinaigrette

Roasted Beet & Arugula

candied walnuts, goat cheese, lemon vinaigrette

Spinach Salad

seasonal preparation

House Salad

cucumbers, radish, onion, croutons, lemon-herb vinaigrette

###### **Sides**

###### **( Choose 2)**

French Fries

bravas sauce, za’atar spiced GF

Cavatelli & Broccoli Rabe

roasted garlic & olive oil

Herb Roasted Potatoes

garlic aioli

Crispy Sweet Potato Gnocchi

roasted mushrooms & arugula

Grilled Asparagus

###### fonduta, crispy prosciutto

###### **ENTREES**

###### **(Choose 3)**

Pan Seared Bistro Tender

rosemary jus, crispy onions

Roasted Chicken Breast

lemon, capers, artichoke

Grilled Salmon

tomato jam & basil pesto

Porcini Crusted Pork Tenderloin

mustard, herbs

Seared Sea Bass

giardiniera relish, lemon butter

Crispy Eggplant & Portobello Mushroom ‘Lasagna’

marinara & burrata

Lamb Bolognese

penne pasta, parm cheese GF avail

Rigatoni Mezze

tomato basil parmigiano cream GF avail

Squash Ravioli

spinach & brown butter

Chicken Pasta

roasted tomatoes & arugula, wine & garlic

Fusilli with Mushroom ragu

###### **DESSERTS**

**Choose 2**

Salted Caramel or Raspberry Panna Cotta

NY Cheesecake

chocolate or blueberry

Green Tea Tiramisu

ladyfingers, cocoa

Triple Chocolate Cake

mousse, crumbles, sauce

Creme Brulee

amarena cherries