

DINNER MENU



paramount  
All the elements of great food grill

*Served after 5 p.m.*

*Appetizers*

Plantain and macadamia encrusted crab cakes with caramelized pineapple - harissa vinaigrette and avocado ... 14

Blue mussels in a tomato - horseradish broth with bacon and grilled foccacia... 12

Toasted panna rustica, roasted garlic, sundried tomato, kalamata olive , roasted red peppers, warmed chevré and E.V. olive oil ... 11

Rosemary and smoked gouda fondue with roasted chicken, crimini mushrooms and ciabatta bread ... 15

Indian spiced chick pea and yogurt dip with grilled naan, lemon oil, red onion and fresh cilantro ... 8

*Salads and such ...*

Tuscan spinach caesar with white beans, Kalamata olives, sun dried tomato, roasted garlic, pine nuts, romano and ciabatta croutons ... 9/13

Organic red and yellow beets with romaine, heirloom tomatoes, cucumber, walnuts and feta cheese tossed with house made roasted garlic oil, lemon and balsamic reduction ... 9/13

Artisan greens with assorted fresh berries, granny smith apple, haricots vert, asparagus, gorgonzola, pecans and red wine berry vinaigrette ... 9/13

Cafe salad with assorted vegetables and chick peas and almonds tossed in a citrus, white balsamic and pommery mustard vinaigrette ... 9/13

Cup or Bowl of soup ... 4/7