

PROSPECTOR

• A T G L A C I E R •

STARTERS

MEDITERRANEAN SHRIMP | \$18

Jumbo shrimp, Kalamata olives, basil, red onion, garlic & artichoke hearts, tomato, served with arugula and feta

STEAMED MUSSELS | \$12

PEI mussels steamed in a white wine garlic butter sauce, tomatoes, basil, red pepper, served with grilled focaccia bread

CAULIFLOWER FLATBREAD | \$16

Gluten free cauliflower flatbread, oven roasted tomatoes, goat & Boursin cheese spread, arugula, Parmesan & truffle

SHAKSHUKA FRA DIAVOLO | \$14.50 *(Eggs in Purgatory)*

Eggs simmered in a spicy tomato sauce in a cast iron pan, served with grilled focaccia bread

ROASTED BABY VEGETABLES & GREMOLATA | \$12.50

Brick oven roasted baby carrots, zucchini & squash, Moroccan harissa, Marcona almond gremolata, lemon

MINESHAFT BRUSSELS & SHISHITOS | \$13

Parmesan & truffle-seasoned crispy brussel sprout chips, served with sweet soy-glazed shishito peppers

SOUP & SALAD

GRILLED ROMAINE WEDGE SALAD | \$15.50

Grilled Romaine, bacon, blue cheese crumbles, tomatoes, crispy onions, Marcona almond gremolata, ranch dressing

SPRING GREENS SALAD | \$13

Spring mix, Parmesan, cherry tomatoes, cucumber, sweet onion vinaigrette

FRENCH ONION SOUP | \$12

Classic French onion soup, crouton, melted Swiss & provolone with fresh herbs

CANDIED BACON CAESAR SALAD | \$13.50

Chopped romaine lettuce, Parmesan, candied bacon bits, Parmesan twill, roasted garlic croutons, Caesar dressing

ITALIAN SALAD | \$14

Spring greens, romaine lettuce, kalamata olives, artichoke hearts, feta cheese, cucumber, pickled red onion, red bell peppers, tomatoes, pepperoncini, balsamic vinaigrette

BURRATA, PEACH & ROCKET | \$14

Fresh creamy-center mozzarella burrata, grilled peaches, prosciutto, lemony arugula, shaved fennel, roasted garlic croutons, pomegranate balsamic gastrique

A Little Something Extra

Grilled Salmon \$12

Grilled Chicken Breast \$6.50

Sautéed Shrimp \$9.50

GF Gluten Free

H Healthy Choice

GFR Gluten Free Upon Request

N Contains Nuts

*These items are served raw or may be cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

BRICK OVEN ARTISAN PIZZA

All brick oven artisan pizzas are approximately 10 inches in diameter
Our red sauce is a San Marzano tomato sauce // Substitute with a gluten free 12" cauliflower crust (add \$4)

MARGHERITA | \$14.50

Red sauce, fresh mozzarella, Parmesan, smoked tomatoes, basil

SOUTHWEST | \$18

Red sauce, red chili pulled pork, green chili, shredded pepper jack cheese, roasted poblanos

WHITE OUT | \$16

Roasted garlic alfredo sauce, Parmesan, fresh mozzarella, Pecorino Romano,

WHITE CLAM | \$20

Garlic sauce, Pecorino Romano, olive oil, clam meat, crispy pancetta fresh oregano, red pepper

ALL MEAT | \$23

Red sauce, fresh mozzarella, pepperoni, sausage, prosciutto, ham, soppressata, crispy pancetta

CALABRIAN | \$19

Pecorino Romano, soppressata, Calabrian chili, arugula, red onion, fresh oregano & hot honey

BURRATA, PEACH & PROSCIUTTO | \$22

Red sauce, Parmesan, grilled peaches, burrata, prosciutto, arugula, pomegranate balsamic gastrique

ROASTED GARLIC & ARUGULA | \$16

Red sauce, fresh mozzarella, Parmesan, roasted garlic, red onion, pepperoncini, arugula, olive oil

BUILD YOUR OWN PIZZA | \$13

All pizzas come with one sauce and shredded mozzarella

Sauce: Red Sauce, Roasted Garlic, Alfredo Sauce, Pesto

Cheeses & Meats \$2

Fresh Mozzarella, Parmesan, Pecorino Romano, Burrata, Ham, Pepperoni, Sausage, Chicken, Red Chili Pulled Pork, Prosciutto (+\$1), Soppressata, Clam Meat, Crispy Pancetta

Toppings \$1.50

basil (+\$.50), smoked tomato, roasted garlic, red onion, pepperoncini, arugula, grilled peaches, pomegranate balsamic gastrique, fresh oregano, green chili, roasted poblano, hot honey, Kalamata olive, spinach, mushroom, pineapple

SANDWICHES & LUNCH ENTREES

ROTISSERIE OPEN-FACED PRIME RIB SANDWICH | \$21

Grilled prime rib, sauteed mushrooms & onions, grilled baguette, garlic butter sauce, prospector sauce, au jus & horsey sauce on the side, choice of side

ROTISSERIE ITALIAN PORCHETTA SANDWICH | \$17

Rotisserie herb & fennel pollen spiced pork belly, grilled ciabatta, arugula, smoked tomato, pickle, Italian salsa verde, roasted garlic spread, choice of side

PROSPECTOR BURGER | \$18

8 oz. grilled burger, sauteed mushrooms & onions, bacon & balsamic jam, Gouda cheese, grilled brioche bun, lettuce, tomato, onion, pickle, prospector sauce, choice of side

CLASSIC FRENCH DIP | \$18

Thin-shaved roasted prime rib, toasted Amoroso hoagie roll, au jus, horsey sauce, choice of side, add cheese +2

CURRY CHICKEN SALAD | \$14.50

Served over greens or grilled focaccia bread, lettuce, tomato, onion & pickle, choice of side

CAPRESE PESTO WRAP OR GRILLED NAAN | \$13

Flour tortilla, arugula & basil pesto, fresh mozzarella, crispy onion, heirloom tomato, arugula, pickle spear, pomegranate & balsamic gastrique, choice of side

THAI GINGER & LEMONGRASS CHICKEN SANDWICH | \$15

Marinated grilled chicken breast, grilled ciabatta, cilantro Asian slaw, pickled carrot, Thai ginger & lemongrass sauce, Sriracha aioli, choice of side

GRILLED SALMON | \$27

Grilled organic Scottish salmon topped with arugula and basil pesto, oven roasted tomatoes, roasted red pepper balsamic coulis served over roasted vegetables, grilled focaccia

PAN FRIED GROUPER PO BOY | \$27

Pan fried crispy grouper, Amoroso hoagie roll, lettuce, tomato, onion, pickle, prospector sauce, choice of side

LOBSTER ROLL | \$27

Toasted Amoroso hoagie roll, lobster salad, spring greens, pickle spear, choice of side

Choice of Sides

House chips, fresh fruit, roasted home fries, side salad, soup du jour, coleslaw

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