

Paradigms Dinner Menu

Paradigms Mushroom Soup 6

Salads

Seaweed and Squid Salad 9

Field Greens, Tomatoes, Marinated Onions, Flax Seed Crusted
Goat Cheese with Citrus Vinaigrette 7

Arugula, Bacon, Onions, Blue Cheese, Pecans with Raspberry
and Red-wine Vinaigrette 9

Romaine and Mixed Greens, Watermelon, Avocado, Feta Cheese,
Sunflower Seeds, and a Creamy Dill Vinaigrette 9

Lite Fare

Edamame 6

Truffle Fries 6

Half Fish Taco, Basmati Rice, Cabbage, Homemade Salsa/Avocado Vinaigrette 8

Beef Carpaccio, Fried Capers, Parmesan, Arugula and Truffle Oil 11

Tempura Fried Artichokes stuffed with Provencal Herb Goat
Cheese, Homemade Tomato Sauce 12

Grilled Shrimp Cocktail 12

Hand Made 3 Cheese (Mozzarella, Feta, Parm) Pizza with 2 Topping
Choices: Pepperoni, Mushroom, Red Onions, Red Pepper, Bacon
Spinach, Asparagus, Sun Dried Tomatoes 12

Tuna Tartare, Sweet Soy, Sesame, Chili Paste on Wonton Chips 14

From the Sea

*Fish Taco, Basmati Rice, Cabbage, Homemade Salsa/Avocado Vinaigrette	12
*Caribbean Mahi Mahi with Zesty Vegetable Rice Noodles	18
Sesame Crusted Salmon, Saffron Vegetable Couscous with Pine Nuts, Currants, Carrot Tandori Tomato Sauce	22
Diver Caught Scallops, Mashed Potatoes, Green Beans With Lemon Butter Sauce	24
Blackened Ahi Tuna, Mango Salsa, Basmati Rice	22
*Paella-Shrimp, Mussels, Chicken, Pork, Saffron Long Grain Rice, Green Peas	18

From the Land

*Ham and Swiss Chicken Breast, Onion Mashed Potatoes, Vegetable Array, Tomato Mozzarella Sauce	16
*Panco Dusted Pork Loin, Mashed Potatoes, Asparagus Spears, Parmesan Mushroom Sauce	17
Grilled Sirloin Steak, Parmesan Truffle Fries, Vegetable Array	22
Tri-Pepper Dusted Beef Tenderloin, Mashed Potatoes, Warm Artichoke Salad, Red Wine Veal Jus	28
Pan Seared Muscovy Duck Breast, Bacon-Spinach Rissoto, Tempura Asparagus, Honey Balsamic Glaze	23

From the Earth

*Mushroom Parmesan Rice Noodles with Vegetables	12
*Pad Thai Rice Noodles with Vegetables ~ Add Chicken (+4) or Shrimp (+5) ~	12
*Artichoke, Sun Dried Tomatoes and Goat Cheese Risotto	14
*Parsnip Papardelle, Wild Mushrooms, Parmesan, Sun-Dried Tomatoes, Asparagus, Parsley and Truffle Oil	16

**All Asterisk Dishes can be used for the Three Course Special*