



--MENU IS SUBJECT TO CHANGE BASED ON AVAILABILITY AND SOURCING--

Please use this as a reference rather than a living document!

## Signature Salads

add chicken +4, sautéed shrimp +8 OR \*seared ahi tuna +10

### Artisanal Cheese Board 20

Manchego Viejo, St. Angel, Aged Hoop Cheddar, Chevre, dried cherries, plums & figs, kalamata olives, cornichons, stone ground mustard, flat bread crackers

### (v) Giorgios' Mezze Platter 20

garlic hummus, baba ghanoush, quinoa tabbouleh, dolmades, cucumbers, grape tomatoes, kalamata olives, pita points

### (gf) Spinach and Artichoke Dip 15

spinach, artichoke quarters, roasted garlic, feta, cream cheese, parmesan and pepperjack, pita points, corn chips, cayenne sprinkle  
-add pita +1.5-

### (gf) Traditional Caprese Platter 15

torn burrata, hot house tomato, basil leaves, basil pistou, balsamic reduction, EVOO

### \*Ahi Tuna Poke Bowl 23

ahi tuna, wakame salad, sliced cucumber, pickled red onion, edamame, mango, carrots, daikon radish, scallions, sesame seeds, pearled couscous, spicy aioli drizzle

### Smoked Salmon Plate 18

smoked scottish salmon, hard-boiled egg, pickled red onion, capers, kalamata olives, cucumbers, julienned carrot, dill cream, flat bread crackers

## Lunch Plates

Served with choice of artichoke & chickpea salad, french potato salad, basil spinach pasta, kettle chips or mixed green salad  
extra add-ons: avocado / tofu +2.5, applewood bacon +3, chicken breast +4

### (v) Grilled Portabella 15

herbed portabella & shitake, balsamic onions, roasted red peppers, avocado chimichurri, spinach, pressed ciabatta

### Red, White, & Green 15

fresh mozzarella, marinated tomato, basil leaves, spinach, arugula, basil pistou aioli, pressed sourdough

### \*Nasher Mi 16

seared ahi tuna, julienned cucumber & carrots, daikon radish, scallions, arugula, sriracha aioli, warmed pita

### Chipotle Fish Tacos 17

grilled cod, cabbage slaw, roasted corn and black beans, pickled red onion, mango jalapeno salsa, chipotle aioli, 2 flour tacos  
-additional taco +5-

### Chicken Souvlaki 16

lemon marinated chicken, tzatziki, rustic pico, crumbled feta, mixed greens, warmed pita

### the Southwestern 17

cajun spiced chicken, applewood bacon, roasted red peppers, onions, jalapeños, cheddar, chipotle aioli, pressed sourdough

### Turkey & Smoked Gouda 16

turkey breast, caramelized onions, green apple, cucumber, arugula, ground mustard aioli, smoked gouda, pressed ciabatta

### Nasher Club 17

Black forest ham, turkey, applewood bacon, avocado, mixed greens, tomato, cheddar, ground mustard aioli, toasted sourdough

### Goat Cheese BLT 16

applewood bacon, lettuce, tomato, avocado, basil pistou aioli, chevre spread, toasted sourdough

### \*Steak Melt 17

USDA Choice ribeye cooked medium rare, sauteed peppers & onions, double-creme brie, chipotle aioli, pressed ciabatta

### \*Nasher Burger 18

USDA Choice ground beef, applewood bacon, tomato, onions, mixed greens, cheddar, chipotle aioli, brioche bun

### \*Lamb Burger 19

Australian ground lamb, tzatziki, rustic pico, mixed greens, chipotle aioli, brioche bun

### (gf) Giorgios' Crab Cakes 26

jumbo lump crab cakes, tzatziki, pickled red onion, tomato and chickpea salad, microgreens and grilled lemon wedge  
-ask server as availability varies due to sustainable sourcing-

### Lemon Linguine 20

wild mushrooms, spinach, asparagus, onions, tomatoes, feta, basil pistou, lemon cream, feta  
add chicken breast +4 OR sautéed shrimp +8  
-make me vegan!-

\*Items that can be served raw or undercooked - consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness