

PERLA

SALADS | 15

CAESAR SALAD

Romaine • Caesar Dressing
Garlic Croutons • Parmesan Crisp

MIXED BERRY SALAD

Fresh Berries • Gorgonzola Cheese
Pickled Red Onion • House Dressing

ARUGULA SALAD

Asiago • Pickled Red Onion
Heirloom Tomatoes • Lemon Vinaigrette

VERMONT SALAD

Cranberries • Candied Pecans
White Cheddar • Maple Vinaigrette

GRILLED PEACH & BLUEBERRY

Crumbled Goat Cheese • 18yr Balsamic
Extra Virgin Olive Oil

SALAD ADD ON'S

Fire Roasted Salmon | 11

Garlic Roasted Shrimp | 12

4oz Filet Medallion | 15

6oz Grilled Chicken Breast | 10

CHICKEN WINGS | 19

Tuscan Style
Korean BBQ
Buffalo Style

HAND HELDS & SMALL PLATES

LOBSTER ROLL | 32

½ lb Fresh Lobster Meat tossed in Citrus Aioli
Served on Toasted Brioche Bun • Chips

STEAK SANDWICH | 19

Beef Tenderloin • Gorgonzola
Arugula • Peppers and Onions

OVEN ROASTED DIPS | 14

Choice of Dip
Buffalo Wing • Spinach & Artichoke

WARMED OLIVES | 9

Assorted Italian Olives
Garlic • Olive Oil

SEAFOOD

GULF SHRIMP COCKTAIL | 19

Spicy Cocktail Sauce

ROASTED FAROE ISLAND SALMON | 26

Fire Roasted Tomato Sauce • Italian Olives

BRICK OVEN PIZZA | 19

MARGARITA

Tomato Sauce • Fresh Mozzarella
Fresh Basil

CUP & CHAR

Mozzarella Cheese & Pepperoni

FUNGI

Wild Mushrooms • Mozzarella • Asiago
Truffle Oil • Fresh Rosemary

CRUMBLLED & CAMELIZED

Mozzarella • Pecorino Romano
Crumbled Italian Sausage
Caramelized Onions

FIG & PROSCIUTTO

Asiago • Mozzarella • Fig Jam • Fresh Herbs
Arugula Salad • Prosciutto Di Parma

BEE STING

Red Sauce • Mozzarella • Soppressata
Blistered Banana Peppers
Mike's Hot Honey Drizzle

STUFFED PEPPER

Olive Oil • Fresh Herbs • Asiago • Fontina
Stuffed Banana Peppers

FIRE ROASTED TACOS

WON TON TUNA (3) | 19

Napa Cabbage Slaw • Cilantro Aioli

BANG BANG SHRIMP (2) | 11

Lettuce • Pico De Gallo

SOUTHWEST CHICKEN (2) | 11

Sauteed Peppers & Onions • Pico De Gallo
Shredded Cheddar Cheese

BLACKENED HALIBUT (2) | 11

Napa Slaw • Cilantro Cream Sauce