

# Blossom Grille Patio Menu

## Beginnings

- Gazpacho with Crème Fraiche Drizzle and Sourdough Croutons** 10
- Shrimp Ceviche with Spicy Avocado Aioli** 14  
Citrus Marinated Prawns with Peppers, Onions, Fresh Cilantro, Spicy Avocado Aioli and Plantain Chips
- Cedar Plank Smoked Salmon with Apple Slaw** 15
- Five Pepper- Seared Tuna with Wasabi Cream, Crispy Won Ton, Fresh Cilantro and Pickled Ginger** 15
- Asparagus with Prosciutto and Meyer Lemon Drizzle** 10  
Grilled Asparagus, Goat Cheese, Prosciutto, Meyer Lemon Sauce
- Hummus Platter** 10  
Traditional Hummus, Pita Wedges, Olives, Cucumber and Tomato
- Artisan Cheese Board** 15  
Three Chef Selected Local Cheese, Crackers, Seasonal Berries

## Salads

- Grilled Chicken Cobb** 15  
Grilled Marinated Chicken, Fresh Greens, Bacon, Egg, Avocado, Tomatoes and Vinaigrette
- Smoked Salmon Roasted Beet Salad** 18  
Composed Plate with Smoked Salmon, Roasted Yellow and Red Beets, Greens Tossed in Sun Dried Tomato Vinaigrette and Chevre Goat Cheese
- Seasonal Field Greens** 8  
With Grilled Chicken 12  
With Garlic Shrimp 14
- Baby Spinach and Orange Salad** 9  
Spinach Salad with Oranges, Shaved Parmesan, Candied Walnuts and Shallot Vinaigrette  
With Grilled Chicken 13  
With Garlic Shrimp 15
- Mediterranean Fusion** 8  
Mixed Greens, Fresh Basil, Tomatoes, Cucumber, Onion, Fresh Mint, Feta and Lemon Herb Vinaigrette

## Sandwiches

- Blossom Club** 15  
Fresh Roasted Turkey, Avocado, Applewood Smoked Bacon, Gruyere, Lettuce and Tomato on Brioche served with Homemade Saratoga Chips and Bistro Dipping Sauce and Dill Pickle
- Slow Cooked Pork Sandwich** 15  
Our Seasoned Pork Butts Slow Cooked For Over 18 Hrs, Hand Pulled, Homemade BBQ Sauce, Sweet and Sour Slaw, Fried Onion Straws on Warm Ciabatta Wrap with Homemade Saratoga Chips and Bistro Dipping Sauce
- Lobster BLT** 22  
Fresh Lobster Meat, Seasoned Creme Fraiche, Applewood Smoked Bacon, Greens, Tomato on Toasted Artisan Bread Homemade Saratoga Chips and Bistro Dipping Sauce



## Our Signature Toasted Sandwiches

Served on Artisan Ciabatta Bread with Homemade Saratoga Chips, Bistro Dipping Sauce, Pickled Roma Tomato and Dill Pickle

### **Peppercorn Steak** 16

Five Pepper Rubbed Steaks, Caramelized Onions and Mushrooms, Provolone, Topped with Honey Dijon Tosses Greens

### **Pesto Chicken** 15

Herb Marinated Chicken, Basil Pesto, Tomatoes, Fresh Mozzarella Topped with Romaine Ribbons Tossed with House made Caesar and Parmesan Slivers

### **Mediterranean Fusion Turkey** 15

Herb Seasoned Turkey, Red Pepper Mayonnaise, Marinated Onions, Feta Cheese, Topped with Minted greens Tossed with Fresh Basil, Tomatoes, Cucumbers and Lemon Herb Vinaigrette

### **Little Italy** 15

Capicola, Pepperoni, Salami, Provolone, Marinated Onions, Topped with Greens and Tomatoes Tossed in Vinaigrette

### **Wasabi Tuna** 16

Grilled Pepper Crusted Tuna Steak, Our Signature Wasabi-Mayonnaise, Gruyere, Topped with Romaine Ribbons and Cilantro Apple Slaw

### **Tuscan Veggie** 15

Breaded Eggplant, Pesto, Tomato, Garlic and Herb Cream Cheese, Sun Dried Tomato Vinaigrette Tossed Greens

## Wood Fired Pizzas (10")

Wood Fired Pizzas Made with Thin Crust

### **Classic Margherita** 12

Roma Tomatoes, Fresh Mozzarella, Garlic, Fresh Basil

### **Grilled Shrimp and Cilantro Pesto** 15

Seasoned Grilled Shrimp, Cilantro Pesto and Three Cheese Blend

### **Sausage with Fire Roasted Peppers and Onions, Basil/ Oregano Mozzarella** 14

Italian Sausage, Fire Roasted Peppers and Onions, Basil Oregano Tossed Mozzarella

### **Parma Meat Trio** 15

Capicola, Pepperoni and Prosciutto and Fresh Mozzarella

### **Lebanese** 14

Hummus, Breaded Eggplant, Sun Dried Tomato Chili Fused Sauce, Crumbled Feta, and Fresh Mint

### **Smoked Salmon with Goat Cheese and Apple Slivers** 15

Garlic and Herb Infused Olive Oil, Smoked Salmon, Chevre Goat Cheese, Apple, and Fresh Dill

### **Garlic Smashed Potato and Rosemary** 14

Smashed Garlic Yukon Gold Potatoes, Garlic and Herbs Infused Olive Oil, Caramelized Onion, Fresh Rosemary and Pecorino Romana Cheese