



**CHEF'S  
PALETTE**

# Mains

5 to 10 pm

**tuna tartare 13**

ahi tuna, oil, shallots zest on a compressed watermelon, balsamic glaze, herb oil, topped with micro greens & crispy wonton strips

**bone in chop 20**

10 oz chop with apple chutney, roasted brussel sprouts, sweet potato puree, and house made maple marshmallow

**grilled ny strip 24**

8 oz NY strip finished with twice baked potato, sauté asparagus, cab demi

**pan seared red fish 23**

red snapper, served with fresh corn and asparagus, arugula salad, sauté cherry tomatoes, finished with a herb oil

**canvas burger 17**

grilled burger patty, house made bacon bourbon jam, pepper jack, arugula, red onion, on a brioche

**urban cobb salad 14**

romaine and arugula mix, egg, grilled chicken, bacon, avocado, onions, tomato, homestyle ranch

**traditional caesar salad 10**

romaine, parmesan, croutons, caesar dressing  
add salmon +6; add chicken +6

**horseradish crusted salmon 22**

Israeli cous cous, sauté broccolini, lemon thyme cream sauce

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**new york style cheesecake 9**

**warm lava chocolate cake 9**

**banana pudding with caramelized meringue 10**