

Executive Chef Luis Vasquez Alba

BEGINNINGS	
Soup of the Day	10
Chicken Noodle Soup	10
Arancini pom sauce mozarella cheese red peper coulis 💁	12
Artichoke Spinach Dip tortilla chips	10
Hummus Trio roasted garlic roasted red pepper edamame charred naan 👒	12
Fried Calamari spicy pom sauce charred lemon 🔄	12
Padella Fries duck fat truffle oil parmesan ranch sauce	9
Margherita Flatbread cherry tomato mozzarella spicy honey tomato sauce basil 😘	14
SANDWICHES AND PANINI	
Choice of salad crisp fries fresh fruit	
Smoked Salmon BLT bacon dill mayonnaise toasted brioche bread arugula tomatoes 🔇	15
G rilled Chicken Panini parmesan creamed spinach provolone sliced tomato	14
*Angus Cheeseburger black angus certified bacon cheddar	15
SALADS AND MAIN PLATES	
Mixed Green Salad mixed berries feta cheese roasted walnuts pomegranate dressing 🔄	12
*Flank Steak Salad red beets cucumber arugula gorgonzola cheese crispy shallots red wine cream vinaigrette 👒	16
Cobb Salad grilled chicken avocado egg bacon tomato blue cheese dijon vinaigrette 💁	18
Brussel Ceasar Salad roasted brussel sprouts caesar dressing cured egg yolk chili-garlic croutons parmesan pancetta lardons	15
Lobster Mac & Cheese lobster mornay lobster meat sautéed edamame shaved parmesan	22

SIDES

SF

GF

Fries | Sautéed Asparagus | Baby Carrots | Edamame

8

Dishes packed with nutrients and energy

We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions.

*may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness; **Parties of 6 or more will have an 18% gratuity added to all checks.