

FIRST COURSE

Soup of the Day

Daily House-Made Soups using only the
Finest freshest ingredients
Market Price

Sweet Potato Fries
Chipotle Mango Ketchup and Creole Mustard
\$7

Hummus
House-Made Grilled Flat Bread
\$6

Salads

Warm Spinach Salad
Crisp Duck Confit, Roasted Mushrooms,
Grape Tomatoes, Apple Smoked Bacon, Chevre, Warm Sherry Vinaigrette
\$12

Chilled Vegetable Quinoa Salad
Seasonal Vegetables and Fresh Herbs
Changes Weekly
\$9

King Crab
Butter Lettuce, Mango, Plantain Chips, Avocado, Candied Almonds
Lemon Tarragon Vinaigrette
\$15

Wild Arugula
Port Poached Pears, Pomegranate Seeds,
Walnut Crusted Gorgonzola
Pomegranate Vinaigrette
\$12

Classic Caesar
House-made Croutons and
Shaved Parmesan
\$9

Add Grilled Chicken or Tofu to any Salad
\$4
Add King Crab
\$6

Sandwiches and Entrees

Catch of the Day
Fresh Seafood Special
\$MP

Waldorf Chicken Salad
Granny Smiths, Grapes, Dried Cherries, Raisins, Tomatoes, Candied Pecans
\$12

Orecchiette Pasta
Jumbo Asparagus, Grape Tomatoes, Baby Spinach, Feta, Light Pesto Cream
Grilled Baguette
\$9
Add Chicken or Tofu
\$4

Black Bean Cake
Crisp Polenta, Roasted Tomatoes,
Avocado, Jicama Salad, Tomatillo Puree,
Micro Cilantro
\$12

Flat Iron Steak
Fingerling Potatoes, Grilled Asparagus, Crimini Mushrooms, Arugula Salad,
Roasted Tomatoes, Tobacco Onions
Red Wine Demi
\$16

Turkey Club Wrap
Smoked Turkey, Tomato, Lettuce, Avocado, Apple-wood Smoked Bacon,
Herb Aioli, Wheat Tortilla
\$1