

SOUP AND SALAD

GREEN GODDESS SALAD

Crisp iceberg, spinach, and kale tossed with red cabbage, cucumbers, sliced radish, celery, heirloom tomatoes, feta, and toasted walnuts. Served with green goddess dressing on the side.....\$16

SIGNATURE CAESAR SALAD

Hand-torn Romaine hearts tossed in creamy Caesar dressing with shaved Asiago and Parmesan crisps.....\$14

C Blackened Chicken, Mahi-Mahi, or Atlantic Salmon. \$5

SUMMER BERRY SALAD

H Fresh field greens tossed with seasonal mixed berries, mandarin oranges, candied walnuts, and feta cheese. Finished with a raspberry vinaigrette.....\$15

E Blackened Chicken, Mahi-Mahi, or Atlantic Salmon. \$5

HAWAIIAN TUNA AVOCADO SALAD

F Sushi-grade Ahi tuna chunks lightly tossed in a Hawaiian poke dressing, served over spring greens with sliced avocado.....\$16

SOUP & SALAD COMBO

I S A pairing of our house salad and soup du jour, served with warm artisan rolls and whipped butter.....\$10

SOUP DU JOUR

P Chef's daily selection, prepared fresh.....

Cup Bowl

\$5 \$6.50

HANDELDs

ARTISAN CHICKEN TENDERS

C Buttermilk-brined chicken breast tenders served with your choice of signature dipping sauce.....\$15

GRILLED CHICKEN FOCACCIA

K Grilled chicken breast topped with your choice of melted cheese, crisp lettuce, tomato, and red onion on toasted focaccia.....\$15

GARDEN VEGGIE BURGER

A premium grilled vegetable patty topped with lettuce, tomato, onion, and pickles on a toasted brioche bun.....\$15

TUSCAN CHICKEN SALAD SANDWICH

Herbed Tuscan chicken salad on toasted focaccia, topped with fresh mozzarella, baby spinach, and sliced tomatoes.....\$15

HANDHELDs & MORE

BURRATA & PROSCIUTTO FOCACCIA

Creamy Burrata, fig jam, prosciutto di Parma, and wild arugula drizzled with extra virgin olive oil and sea salt.....\$16

TURKEY & BRIE LAVASH WRAP

Shaved turkey breast, mixed greens, brie, heirloom tomatoes, cucumber, and avocado wrapped in toasted lavash bread.....\$15

HOUSE-MADE SALMON BURGER

Hand-crafted salmon patty grilled and served on a brioche bun with a bright lemon-caper aioli, lettuce, tomato, and onion.....\$16

GRILLED MAHI-MAHI SANDWICH

Wild-caught Mahi-Mahi on a brioche bun with house slaw and cool tzatziki sauce.....\$17

SMOKED TRI-TIP BAGUETTE

House-smoked tri-tip steak on a rustic French baguette with fresh guacamole, red onion, arugula, and blue cheese crumbles.....\$18

SIGNATURE STEAK SANDWICH

Thinly sliced steak on a French baguette with horseradish Havarti, house-made potato chips (inside!), garlic aioli, pickles, and radish.....\$19

BOUTIQUE GRILLED CHEESE

Your choice of White, Wheat, Rye, or Sourdough bread.

Cheese: Cheddar, Swiss, Provolone, or Pepper Jack.

Add-ins: Smoked Ham, Bacon, or Heirloom Tomato.....\$14

THE CUSTOM ANGUS BURGER

Fresh, never-frozen Angus beef grilled to order with lettuce, tomato, onion, and pickles on a toasted brioche bun.

Includes your choice of two premium toppings: American, Swiss, Provolone, Pepper Jack, Gorgonzola, Cheddar, Fried Egg, Applewood Smoked Bacon, Avocado, Sautéed Mushrooms, Caramelized Onions, Onion Rings, or BBQ Sauce.....\$17

All handhelds are served with your choice of a House Salad, Cup of Soup, French Fries, Sweet Potato Fries, Coleslaw, Tater Tots, or House-made Potato Chips.

BEVERAGES

JUICE

Orange,
Cranberry,
Apple, Citrus
Peach.....

COFFEE & SPECIALTY

Freshly brewed coffee,
Vitamin enhanced water,
V8, Milk.....

SOFT DRINKS

Coca-Cola
products, Iced
Tea\$4

\$3