


Lunch

Soups


TOMATO BASIL BISQUE
SOUP OF THE DAY
Cup 6 Bowl 8

Starters

MIXED GREENS OR CAESAR 9

SPINACH FRISÉE SALAD 10
quinoa, crumbled goat cheese
dried cranberries, lemon vinaigrette 

CAPRESE SALAD 12
heirloom tomatoes, fresh mozzarella
basil, arugula, balsamic vinegar **gf**

POACHED EGG 12
on bed of asparagus, sugar snap peas
shiitake mushrooms, crispy shallots
lemon vinaigrette 

QUESADILLA 12
pecorino, pepper jack cheese, sour
cream, pico de gallo, guacamole
with chicken 14
with tenderloin asada 15

BLACKENED BEEF TIPS 14
cajun spices, red wine vinaigrette
tarragon, shallots, béarnaise aioli
topped with fried onions

MEXICALI COCKTAIL 16
shrimp, house-made red sauce
red onions, tomatoes, cucumber, avocado
served with crackers and tostada

Salads

CHICKEN CAESAR SALAD 18
romaine, grana padano cheese
crisp bread
with shrimp 21
with salmon 22

CHOPPED CHICKEN SALAD 18
romaine, bacon, avocado, egg
blue cheese, tomatoes, balsamic onions
sherry vinaigrette

CHIPOTLE SHRIMP SALAD 19
romaine, tomatoes, avocado, lime
olive oil dressing **gf**

BABY KALE CHICKEN SALAD 18
baby kale, grilled chicken, red onion
cherry tomato, avocado, edamame
white balsamic dressing **gf**

Flatbread Pizzas

MARGHERITA 14
mozzarella, tomato, basil

BUILD YOUR OWN 15
choice of three toppings:
pepperoni, sausage, pancetta, pineapple
tomatoes, mushrooms, bell peppers
onion, olives or jalapeño


Sandwiches

with choice of fries, soup, salad or fruit

CUP OF SOUP & HALF SANDWICH 12
chef's daily sandwich

MARKET VEGETABLE SANDWICH 14
whole grain ciabatta bread, lettuce
tomatoes, cucumber, avocado
alfalfa sprouts, balsamic vinaigrette

ALL NATURAL TURKEY BLT 14
with lemon mustard aioli

TURKEY AVOCADO WRAP 14
whole wheat tortilla, arugula, artichoke
cured roma tomatoes, edamame aioli 

CHICKEN PANINI 14
oven roasted tomatoes, pesto, parmesan


GRILL BURGER 15
brioche bun, tomatoes, onions, lettuce
choice of cheese

FRENCH DIP 15
ciabatta bread, roasted rib eye
swiss cheese

BLACKENED BARRAMUNDI 16
toasted asiago bread, grilled onions
tomatoes, butter lettuce
garlic caper aioli

Entrées

WHOLE WHEAT SPAGHETTI 18
broccoli, tomatoes, mushrooms
edamame

STIR-FRIED VEGETABLES WITH BROWN RICE 19
soy glazed tofu, edamame
market vegetables, fried egg 

ENCHILADAS SUIZAS 19
chicken confit, salsa verde, machego
cheese, spanish rice, pinto beans
with shrimp 22

PENNE BOLOGNESE 20
house-made sauce, ground beef
grana padano cheese **gf**

CHICKEN LINGUINI 20
bacon, tomatoes, garlic, shallots, basil
artichoke hearts, white wine, butter
with shrimp 23

WHOLE WHEAT PASTA WITH SHRIMP POMODORO 23
broccoli, asparagus,
parmesan cheese 

SALMON 28
jasmine rice, seasonal vegetables
mango, avocado salsa **gf**

STEAK FRITES 24
with béarnaise sauce

Tacos

with rice and beans

CHICKEN ADOBO 12
cabbage, mango salsa **gf**

SHRIMP 14
baja-style, coleslaw, chipotle cream

SALMON 14
greek yogurt chipotle sauce
apple relish, cucumbers, baby radish
avocado, queso fresco, lime **gf**

TENDERLOIN ASADA 16
cabbage, chimichurri, pico de gallo **gf**

Sides

RICE 5
jasmine, brown or wild rice pilaf **gf**

FRIES 8
sweet potato or garlic parmesan

ASPARAGUS 9
parmesan cheese, lemon zest

Sweets

BERRIES OF THE SEASON  **gf** 8

ICE CREAM 8
vanilla, chocolate or strawberry

CLASSIC NY CHEESECAKE 9
with berry coulis and whipped cream

WARM APPLE TART 11
a la mode with caramel

CHOCOLATE MOLTEN 11
a la mode with berry coulis

LEMON MERINGUE 11
lemon curd with vanilla cookie dough

RED BERRY OPERA 11
vanilla cake, buttercream, red berry
compote **gf**

Beverages

PANNA OR PELLEGRINO
Small Bottle 5
Large Bottle 8

SOFT DRINKS 4
Pepsi, Diet Pepsi, Mist Twst
Lemonade, Raspberry Iced Tea
Root Beer or Mountain Dew

STARBUCKS COFFEE OR TAZO TEA 4
regular or decaffeinated


CAPPUCCINO 5

CAFÉ LATTE 5

CARAMEL MACCHIATO 5

ESPRESSO SINGLE 3

ESPRESSO DOUBLE 4

 Indicates a SuperFoodsRx™ dish. SuperFoodsRx powerfully pairs together whole foods to boost nutritional composition and flavors.

gf We pride ourselves in providing gluten-free friendly menu choices. While we strive to 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 consult your physician as to your personal health decisions.

*18% automatic gratuity will be added to a group of six or more. Government taxes are additional.
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.*