
STARTERS

CLAM CHOWDER

CUP 5.50 / 300 cal BOWL 7.50 / 540 cal

ROMA TOMATO BASIL SOUP

CUP 4.50 / 220 cal BOWL 6.50 / 370 cal

SIGNATURE HOUSEMADE SOUP

CUP 4.50 BOWL 6.50

RUSTIC CHEDDAR CHIVE BISCUIT 2.50 / 320 cal

SIMPLE SALAD 7.00 / 260 cal

organic baby greens, heirloom tomatoes, garlic croutons, parmesan cheese, creamy garlic vinaigrette

HEIRLOOM TOMATOES & BURRATA 8.75 / 460 cal

grilled sourdough croutons, extra virgin olive oil, balsamic vinegar, basil pesto

SALADS

FRESH BERRY* 13.75 / 530 cal

organic baby greens, seasonal berries, spiced candied almonds, goat cheese, dried strawberries, vanilla bean vinaigrette

CILANTRO LIME CHICKEN* 15.25 / 440 cal

organic baby greens, jack cheese, heirloom tomatoes, grilled corn, pumpkin seeds, cilantro lime vinaigrette

WILD SALMON NIÇOISE** 18.00 / 630 cal

organic baby greens, herb and dijon roasted salmon, green beans, kalamata olives, heirloom tomatoes, red onion, potatoes, egg, capers, dijon balsamic vinaigrette

ASIAN CHICKEN 15.25 / 610 cal

organic baby greens, julienne vegetables, crisp wontons, mandarin oranges, toasted almonds, sesame seeds, cilantro, ginger sesame dressing

SHRIMP & ARUGULA WITH SWEET CORN 17.75 / 560 cal

wild shrimp, heirloom tomatoes, warm polenta croutons, parmesan cheese crisp, creamy garlic vinaigrette

CHICKEN, APPLE & GOAT CHEESE* 15.25 / 690 cal

organic baby greens, apple chips, spiced candied almonds, granny smith apple, red onion, champagne vinaigrette

CAESAR SALAD 12.00 / 570 cal

romaine lettuce, garlic croutons, parmesan cheese crisp, caesar dressing

with roasted chicken 14.50 / 720 cal

*with wild salmon** 17.50 / 750 cal

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request

* Item is served or may be served undercooked. Consuming raw or undercooked meats, poultry, eggs, shellfish or seafood can increase your risk of food-borne illness

† Gluten free

Before placing your order, please inform your server if a person in your party has a food allergy

PASTA

*gluten free penne available**

CHICKEN LEMON PESTO GNOCCHI 15.25 / 930 cal
ricotta gnocchi, roasted tomatoes, organic baby spinach, parmesan cheese

PENNE BOLOGNESE & MEATBALLS 14.75 / 970 cal

chicken meatballs, spicy italian sausage, red pepper, tomato cream sauce, parmesan cheese

SPICY WILD SHRIMP POMODORO 17.75 / 730 cal

rosemary garlic shrimp, spaghetti alla chitarra, roasted garlic tomato sauce, basil, parmesan cheese

CHEESE TORTELLONI CARBONARA 15.25 / 920 cal

bacon, asparagus, alfredo sauce, asiago cheese

ENTREES

GRILLED SKIRT STEAK** 21.00 / 1010 cal

baby carrots, polenta corn cake, salsa verde, queso fresco

PAN SEARED CHICKEN* 17.50 / 550 cal

chicken breast, organic arugula, heirloom tomatoes, red onion, creamy garlic vinaigrette, parmesan cheese

WILD SALMON WITH ROASTED VEGETABLES & FARRO*

19.00 / 680 cal

tuscan roasted salmon, zucchini, peppers, carrots, baby spinach, parmesan cheese, creamy garlic vinaigrette

SANDWICHES

served with choice of sweet spiced kettle chips or side salad

CHICKEN CLUB WITH MAPLE GLAZED BACON

14.50 / 940 | 850 cal

avocado, tomato, organic baby greens, peppercorn aioli, toasted country bread

WHITE CHEDDAR & ASPARAGUS GRILLED CHEESE

13.00 / 750 | 660 cal

aged white cheddar cheese, caesar dressing, oven roasted asparagus, crisp country bread

CRANBERRY TURKEY 13.50 / 880 | 770 cal

natural turkey, cranberry chutney, havarti cheese, organic arugula, roasted garlic aioli, toasted organic whole wheat bread

PRIME FRENCH DIP* 16.75 / 1160 | 1070 cal

warm roast beef, au jus, sharp white cheddar cheese, toasted parmesan baguette

SANTA FE CHICKEN PANINI 14.00 / 1060 | 970 cal

blackened chicken, jack cheese, roasted red peppers, caramelized onion, avocado, chili pepper aioli, crisp country bread
