


**OUR COMMITMENT** is to offer wholesome, clean, sustainably produced foods and beverages in our restaurants and specialty coffee bars whenever and wherever we can, like:

- Alaskan wild salmon 
- gestation crate free pork
- milk from rBGH free cows
- cage free eggs
- organic and locally sourced produce
- organic iced tea
- organic and fair trade coffee selections in our specialty coffee bars
- products free from hydrogenated and partially hydrogenated fats or oils

We're also committed to reducing the amount of waste we send to landfills. Our restaurants and specialty coffee bars participate in the following:

- full composting and recycling programs
- 100% compostable paper hot cups, to-go containers, pastry and to-go bags
- napkins made from 100% post-consumer waste without the use of bleach or dye
- carry out packaging made with 100% recycled paperboard

Even the menu you are holding is part of the solution; all of our printed materials are generated with at least 30% post-consumer waste.



## SOUPS

### CRAB BISQUE

cup 5.50 • 340 Cal  
bowl 7.50 • 680 Cal

### FRENCH ONION

bowl 8.50 • 500 Cal

### SIGNATURE HOUSEMADE SOUP

cup 4.50      bowl 6.50

## STARTERS

### BRUSSELS SPROUTS FRITE

8.25 • 280 Cal  
black quinoa, korean chili flakes, lemon,  
burnt honey

### CRISP CALAMARI 11.25 • 500 Cal

lemongrass sweet chili dipping sauce

### HEIRLOOM TOMATOES & BURRATA

8.75 • 480 Cal  
grilled sourdough croutons, extra virgin olive  
oil, balsamic vinegar, basil pesto

### SIMPLE SALAD 7.00 • 250 Cal

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

## SALADS

### BLTA SALAD 13.50 • 730 Cal

baby gem lettuce, petite tomatoes, farro, avocado, maple bacon, red onion, croutons, asiago cheese,  
green goddess dressing

### CILANTRO LIME SHRIMP 18.75 • 490 Cal

organic baby greens, wild shrimp, petite tomatoes, grilled corn, jack cheese, tortilla crisps,  
cilantro lime vinaigrette

### WARM ASIAN GLAZED CHICKEN 15.50 • 650 Cal

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

### SHRIMP & CRAB LOUIS 21.50 • 590 Cal

organic baby greens, ale battered wild shrimp, crab, egg, tomato, louis dressing

### CHICKEN COBB † 15.50 • 800 Cal

baby gem romaine, tomato, egg, bacon, blue cheese, avocado, blue cheese dressing

### GRILLED VEGETABLE 13.00 • 560 Cal

lacinato kale, organic baby spinach, asparagus, yellow squash, zucchini, corn, tomatoes, avocado, crispy farro,  
parmesan cheese, micro basil, creamy vinaigrette

### WARM WILD SALMON & SPINACH \* † 18.00 • 560 Cal

organic baby spinach, bacon, petite tomatoes, red onion, parmesan cheese crisp, warm mustard vinaigrette

### BABY GEM CAESAR 12.00 • 450 Cal

baby gem romaine, garlic croutons, parmesan cheese crisp, white anchovy, caesar dressing

*with roasted chicken* 15.00 • 660 Cal

*with wild salmon* \* 17.50 • 670 Cal

## SANDWICHES

*served with housemade garlic dill pickle  
choice of french fries and kalamata olive aioli or side salad*

### CRISPY CHICKEN SANDWICH 15.00 • 1290 / 930 Cal

apple slaw, onion, honey chipotle glaze, peppercorn aioli, toasted artisan bun

### PRIME RIB FRENCH DIP \* 17.75 • 1350 / 990 Cal

sharp white cheddar cheese, toasted parmesan baguette, au jus

### TURKEY & AVOCADO CLUB 14.50 • 1260 / 900 Cal

bacon, lettuce, tomato, roasted garlic aioli, toasted organic whole wheat bread

### GRILL BURGER \* 15.50 • 1450 / 1090 Cal

lettuce, tomato, red onion, sharp white cheddar cheese, peppercorn aioli, toasted artisan bun

### CHICKEN BURGER 14.75 • 1410 / 1050 Cal

swiss cheese, herb roasted mushrooms, caramelized onion, lettuce, tomato, roasted garlic aioli,  
toasted artisan bun

## ENTREES

### GRILLED WILD SALMON \* † 24.50 • 660 Cal

sweet corn, lacinato kale, peppers, green onion, applewood smoked bacon, mustard vinaigrette

### CHICKEN & CHITARRA PASTA 18.00 • 940 cal

sautéed chicken breast, roasted garlic tomato sauce, organic baby spinach, oyster mushrooms,  
rosemary beurre blanc

### HALIBUT & CHIPS 20.00 • 980 Cal

ale battered halibut, coleslaw, housemade tartar sauce, french fries

### FLAT IRON STEAK \* † 27.50 • 610 Cal

potatoes, shiitake mushrooms, organic baby spinach, onion, porcini butter

### LEMON HERB GRILLED HALIBUT † 26.00 • 690 Cal

sweet pea and asparagus risotto, chives, basil pesto, extra virgin olive oil

### PAN SEARED CHICKEN † 17.50 • 540 Cal

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

### CRAB MACARONI & CHEESE 17.75 • 960 Cal

jumbo lump crabmeat, orecchiette pasta, alfredo sauce, gruyère cheese, organic arugula salad, tomatoes,  
red onion, parmesan cheese crisp

2,000 calories a day is used for general nutrition advice but calorie needs may vary

Additional nutritional information available upon request

\* Item is served or may be requested undercooked. Consuming raw or undercooked meats, poultry, eggs,  
shellfish or seafood can increase your risk of foodborne illness

† Gluten free

When ordering, please inform us if a person in your party has a food allergy