

SOUPS

CRAB BISQUE

cup 5.25 • 340 Cal
bowl 7.25 • 680 Cal

FRENCH ONION

bowl 8.25 • 490 Cal

SIGNATURE HOUSEMADE SOUP

cup 4.25 bowl 6.25

STARTERS

BRUSSELS SPROUTS FRITE

8.25 • 340 Cal
black quinoa, chili flakes, lemon,
burnt honey

CRISP CALAMARI 11.00 • 500 Cal

lemongrass sweet chili dipping sauce

HEIRLOOM TOMATOES & BURRATA

8.50 • 460 Cal
grilled sourdough croutons, extra virgin olive
oil, balsamic vinegar, basil pesto

SIMPLE SALAD 6.75 • 260 Cal

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

SALADS

BLTA SALAD 13.50 • 960 Cal

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

CILANTRO LIME SHRIMP 18.50 • 480 Cal

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

WARM ASIAN GLAZED CHICKEN 15.25 • 690 Cal

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

SHRIMP & CRAB LOUIS 21.25 • 590 Cal

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

CHICKEN COBB † 15.25 • 860 Cal

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

GRILLED VEGETABLE 13.25 • 590 Cal

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

WARM WILD SALMON & SPINACH * † 17.75 • 580 Cal

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

BABY GEM CAESAR 11.75 • 450 Cal

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

with roasted chicken 14.75 • 660 Cal

with wild salmon * 17.25 • 630 Cal

SANDWICHES

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

CRISPY CHICKEN SANDWICH 14.75 • 1280 / 940 Cal

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

PRIME RIB FRENCH DIP * 17.50 • 1350 / 1010 Cal

sharp white cheddar cheese, toasted parmesan baguette, au jus

TURKEY & AVOCADO CLUB 14.50 • 1240 / 900 Cal

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

GRILL BURGER * 15.50 • 1440 / 1100 Cal

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

CHICKEN BURGER 14.50 • 1400 / 1060 Cal

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

ENTREES

WILD SALMON OSCAR * † 28.75 • 710 Cal

creamed kale, leeks, jumbo lump crabmeat, lemon butter

CHICKEN & CHITARRA PASTA 17.75 • 960 cal

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

HALIBUT & CHIPS 20.00 • 960 Cal

ale battered halibut, fresh slaw, remoulade sauce, b&b pickles, herbed french fries

FLAT IRON STEAK * † 27.25 • 740 Cal

fingerling potatoes, herb roasted mushrooms, organic baby spinach, onion, porcini butter

LEMON HERB GRILLED HALIBUT † 25.75 • 690 Cal

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

PAN ROASTED HALF CHICKEN 22.25 • 1570 Cal

maitake mushrooms, risotto cake, watercress, dark cherry shallot demi

CRAB MACARONI & CHEESE 17.50 • 1010 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 nutrition 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

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