

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 NUTRITIONAL
INFORMATION AVAILABLE UPON REQUEST

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF
A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

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

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

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

* 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