

STARTERS

ROMA TOMATO BASIL SOUP

CUP 4.25 / 220 cal BOWL 6.25 / 370 cal

SIGNATURE HOUSEMADE SOUP

CUP 4.25 BOWL 6.25

RUSTIC CHEDDAR CHIVE BISCUIT 2.00 / 320 cal

SIMPLE SALAD 6.50 / 260 cal

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

SALADS

FRESH BERRY† 13.50 / 530 cal

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

CILANTRO LIME CHICKEN† 15.00 / 440 cal

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

WILD SALMON NIÇOISE** 17.75 / 560 cal

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

ASIAN CHICKEN 14.75 / 610 cal

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

SHRIMP & ARUGULA WITH SWEET CORN 17.50 / 560 cal

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

CHICKEN, APPLE & GOAT CHEESE† 14.75 / 690 cal

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

CAESAR SALAD 11.75 / 570 cal

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

with roasted chicken 14.25 / 720 cal

*with wild salmon** 17.25 / 750 cal

PASTA

GINGER GLAZED CHICKEN NOODLES 14.50 / 790 cal

ginger ground chicken, green beans, roasted mushrooms,
julienne vegetables, chitarra pasta, cilantro, sesame seeds

PENNE BOLOGNESE & MEATBALLS 14.25 / 1040 cal

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

SPICY WILD SHRIMP POMODORO 17.50 / 730 cal

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

CHICKEN & CHEESE TORTELLONI 15.00 / 840 cal

organic baby spinach, roasted tomatoes,
alfredo sauce, asiago cheese

ENTREES

GRILLED SKIRT STEAK** 20.50 / 1090 cal

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

PAN SEARED CHICKEN† 17.25 / 550 cal

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

ASPARAGUS QUICHE 14.50 / 820 cal

braised leeks, swiss cheese, balsamic glaze,
organic arugula salad, creamy garlic vinaigrette, parmesan cheese

WILD SALMON WITH ROASTED VEGETABLES & FARRO* 18.75 / 680 cal

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

SANDWICHES

served with choice of side salad or sweet spiced kettle chips

CHICKEN CLUB WITH MAPLE GLAZED BACON

14.00 / 850 | 940 cal

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

WHITE CHEDDAR & ASPARAGUS GRILLED CHEESE

12.50 / 670 | 760 cal

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

CRANBERRY TURKEY 13.00 / 850 | 940 cal

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

FRENCH DIP* 16.00 / 830 | 920 cal

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

SANTA FE CHICKEN PANINI 13.50 / 980 | 1070 cal

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

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 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