

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