



COCKTAILS (all cocktails \$10)

Summer Days *Sparkling Wine, Mint, Grapefruit Juice*
Sangria *Topped with Ginger Ale & Assorted Fruit*
Room with a View *Lillet Blanc, Tonic, Strawberries*
Americano *Campari, Punt e Mes, Sparkling Water*
Cucumber Gimlet *Cucumber Vodka, Lime Juice*

APPETIZERS

Tuna Tartare* 13

*Ginger Cured Vegetables, Avocado,
Lemon & Lime Vinaigrette*

Spring Pea Ravioli (app/entrée) 13/20

*Ricotta, Manchego, Parmesan, Carrots, Peas, Shallots,
Mint Gremolata*

SANDWICHES

Lentil & Vegetable Burger 13

*Lentils, Cabbage, Pumpkin Seeds, Walnuts,
Pecans, Pistachios, Celery, Carrots, Onions;
Mesclun Salad, Chive Aioli*

Grilled Chicken Club 14

*Roasted Red Peppers, Arugula, Bacon,
Fontina, Sun-Dried Tomato Mayonnaise;
Housemade Potato Chips*

Sirloin Burger* 14

*Cheddar Cheese, Grilled Onions; French Fries
Add Bacon \$1*

Tempura Shrimp Sandwich 14

*Bacon, Lettuce, Tomato, Avocado, Lemon Saffron Aioli;
Red Pepper & Ginger Salad*

Steak Wrap* 15

*Sautéed Peppers, Onions, Tomatoes, Lettuce, Jack Cheese,
Guacamole, Tomato Chipotle Sauce*

EXECUTIVE CHEF YOEL CRUZ

LUNCH

MAIN COURSES

Herb Roasted Free Range Chicken Breast 23

*Slow Roasted Tomatoes, Herb Quinoa,
Balsamic Au Jus (contains pork)*

Lobster & Crab Cakes 17

Seaweed & Vegetable Salad, Thai Curry Coconut Sauce

Pistachio Crusted Salmon* 25

*Herb Roasted Fingerling Potatoes, Asparagus,
Fennel Sauce*

Fresh Herb Omelet with Two Fillings 14

*Three Egg Omelet Seasoned with Thyme, Oregano & Parsley;
Choice of Two Fillings: Mushrooms, Spinach, Tomatoes,
Roasted Peppers, Asparagus, Ham, Chorizo, Cheddar,
Gruyere, Goat Cheese; with French Fries and Salad*

Summer Grain Bowl 16

With Grilled Chicken Breast 21

*Freekeh, Quinoa, Wild Rice, Barley, Corn,
Cherry Tomatoes, Avocado, Arugula, Feta Cheese,
Sunflower Seeds, Lemon & Mint Yogurt Dressing*

Vegetable Tagine 16

With Grilled Chicken Breast 21

*Carrots, Green Peas, Sugar Snap Peas, Tomatoes,
Eggplant, Chick Peas, Dried Apricots, Cashews, Coriander,
Coconut Rice (VEGAN, GLUTEN FREE)*

ENTRÉE SALADS

Tuscan Kale Salad

with Steak* or Chicken 17/15

*Frisée, Treviso, Kumquats, Freekeh, Sunflower Seeds,
Radishes, Manchego, Citrus Herb Vinaigrette*

Crab & Pear Salad 15

*Almonds, Frisée, Jicama, Arugula, Potato, Red Onion,
Manchego, Port Vinaigrette*

Duck Confit Salad 14

*Arugula, Radicchio, Frisée, Celery, Apples, Walnuts,
Dried Cranberries, Cheddar, Lemon Ginger Vinaigrette*

Cobb Salad 15

*Roasted Chicken Breast, Fingerling Potatoes, Avocado,
Stilton, Bacon, Tomatoes, Lemon Chive Dressing*

Classic Caesar Salad 10

Add Chicken, Smoked Trout or Cured Salmon 13
Add Grilled Shrimp 15*