



## COCKTAILS (all cocktails \$10)

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Bloody Mary

Blood Orange Mimosa

Irish Coffee *Coffee, Irish Cream, Irish Whiskey*

White Negroni *Gin, Blanc Vermouth, Salers Apertif*

Cucumber Gimlet *Cucumber Vodka, Lime Juice*

## APPETIZERS

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Tuna Tartare\* 13

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

Wild Mushroom Ravioli (app/entrée) 13/20

*Roasted Red Peppers, Swiss Chard, Sage Brown Butter,  
Ricotta, Pine Nuts*

## SANDWICHES

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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

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Herb Roasted Free Range Chicken Breast 23

*Wilted Swiss Chard, Soft Cheese Polenta,  
Apple & Raisin Chutney, Brown Thyme Au Jus*

Lobster & Crab Cakes 17

*Seaweed & Vegetable Salad, Thai Curry Coconut Sauce*

Pumpkin Seed Crusted Salmon\* 25

*Spiced Couscous, Dried Fruit & Vegetable Relish,  
Orange Mustard 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*

Mixed Grain Bowl 16

With Grilled Chicken Breast 21

*Freekeh, Quinoa, Wild Rice, Barley, Swiss Chard,  
Sweet Potato, Cauliflower, Cranberries, Walnuts,  
Brussels Sprouts, Lime Curry Crème Fraîche*

Vegetable Tagine 16 (vegan, gluten free)

With Grilled Chicken Breast 21

*Eggplant, Chickpeas, Peppers, Tomatoes, Olives,  
Dried Apricots, Cashews, Herb Jasmin Rice*

### ENTRÉE SALADS

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Tuscan Kale Salad

with Steak\* or Chicken 17/15

*Roasted Delicata Squash, Freekeh, Apples, Dried  
Cranberries, Pumpkin Seeds, Goat Cheese,  
Cider & Orange 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*

