

energize your soul

Dinner

served from 5 p.m. to 9 p.m. daily.

starters

Chef's Assorted Cheese Plate 18 (VEG) Add Assorted Salami 8
Assorted Cheeses, Crackers | Fresh Berries | Berry Compote

Firecracker Crab 16
Jumbo Cold Water Crab | Heirloom Tomato | Scallion | Firecracker Aioli

Pan-Seared Scallops 14 (GF)
Truffled Pancetta | Gremolata

Braised Short Ribs 16 (GF)
Potato Pureé | Herbed Mushrooms

Margarita Flatbread 14 (VEG)
Tomato | Burrata | Basil

Spicy Chicken Flatbread 14
Pepperjack | Chicken | Cherry Peppers | Tomato | Arugula | Mushrooms

Roasted Garlic Hummus 14 (VEG)
Tomato | Cucumber | Heirloom Carrots | Green Beans | Feta | Saba | Toasted Pita

soup and salads

Kale and Apple Salad 14 (V, GF)
Fresh Kale | Red Cabbage | Shredded Carrot | Granny Smith Apple | Walnuts
Champagne Vinaigrette

Spinach Salad 14 (VEG, GF)
Fresh Spinach | Julienne Tomato | Red Grapes | Candied Pecans | Feta | Balsamic Vinaigrette

Caprese Salad 13 (VEG, GF)
Heirloom Tomatoes | Burrata | Basil | Aged Balsamic

Cobb salad 14 (GF)
Field Greens | Grape Tomatoes | Onion | Pancetta | Egg | Avocado | Balsamic Vinaigrette

Grilled steak salad 16
Pickled Bean Sprouts | Marinated Skirt Steak | Julienne Tomato | Scallion | Wonton | Thai Vinaigrette

French Onion Soup 8
Onion | Baguette | Emmenthaler Cheese

entrées

Pan-Roasted Chicken 25 *(GF)*

Potato Pureé | Truffled Mushrooms | Chicken Jus

Filet Mignon 42

Certified Angus Beef | Potato Purée | Oven Roasted Tomatoes

Seared Atlantic Salmon 26

Thai Chili Glaze | Wok-Fried Green Beans

Pan-Roasted sea bass 36

Cauliflower Purée | Bok Choy | Tomato Lobster Reduction

Ravioli Florentine 18

Roasted Mushrooms | Parmesean Tomato Cream

Duroc Pork Tomahawk 24

Nueske's Bacon | Brussels Sprouts | Vermont Maple Syrup | Fabri Cherry Bordelaise

Marinated Halibut 34

Charred Edamame | Heirloom Peppers | Tempura Green Beans | Yuzu Mandarin Butter

Shrimp Scampi 30

Fresh Garlic | Butter | White Wine | Red Pepper Flake | Fresh Parsley | Shaved Parmesan | Linguini

dessert

Crème Brûlée 10 *(VEG, GF)*

Custard | Caramelized Sugar | Berries

Organic Banana Split 10 *(VEG, GF)*

Organic Bananas | Vanilla Gelato | Strawberries | Pineapple | Chocolate Sauce | Whipped Cream

Chocolate Mousse 10 *(VEG, GF)*

Dark Chocolate | Coffee | Orange Liqueur | Shaved White Chocolate | Whipped Cream

Flourless Chocolate Cake 10 *(VEG, GF)*

Chantilly Cream | Fresh Berries