



ENERGIZERS

Signature

(VG, GF) **Sundara Antioxidant Salad** 16
Fresh Arugula | Blackberries | Raspberries | Red Onion
Candied Pecans | Bleu Cheese
Wild Berry Vinaigrette

(VG, GF) **Honey Dew Salad** 16
Mixed Greens | Honeydew Melon | Burrata
Cucumber | Avocado | Sunflower Seeds
Champagne Vinaigrette

(V, GF) **Kale & Apple Salad** 15
Fresh Kale | Red Cabbage
Shredded Carrot | Granny Smith Apple
Walnuts | Champagne Vinaigrette

Grilled Steak Salad* 17
Pickled Bean Sprouts | Marinated Flank Steak
Julienne Tomato | Scallion | Wonton
Thai Vinaigrette

(GF) **Cobb Salad** 16
Field Greens | Grilled Chicken Breast | Bacon
Grape Tomato | Onion | Egg | Avocado
Balsamic Vinaigrette

(VG, GF) **Caprese Salad** 15
Roma Tomato | Heirloom Grape Tomato | Burrata
Olive Oil | Balsamic Glaze | Micro Basil

(SF) **Caesar Salad** 14
Fresh Romaine | Shaved Parmesan | Croutons
Creamy Caesar Dressing

French Onion Soup 10
Four Onion | Baguette | Emmenthaler Cheese

Soup of the Day 8

SHAREABLES

(VG) **Chef's Assorted Cheese Plate** 20
Assorted Cheeses | Crackers
Fresh Berries | Berry Compote
Add Assorted Salami 8

(GF, SF) **Ahi Tuna** 16
Napa Slaw | Avocado | Sriracha Aioli
Sesame Crackers

(SF) **Crab Cake** 16
Lump Crabmeat | Corn Relish
Remoulade Sauce

(V) **Roasted Garlic Hummus** 15
Cucumber | Carrot | Green Beans | Toasted Pita
Olive Oil | Smoked Paprika

(VG) **Roasted Beet & Goat Cheese Bruschetta** 14
Sliced Baguette | Roasted Beets | Local Goat Cheese
Citrus Vinaigrette | Micro Basil

(VG) **Black Bean Quesadilla** 14
Black Bean Corn Salsa | Cheddar & Pepper Jack Cheese
Chipotle Mayo | Pico de Gallo | Guacamole
Tomato Basil Tortilla

(V, GF) **Chips & Dip** 11
Guacamole | Pico de Gallo

(VG) **Margherita Flatbread** 16
Tomato | Fresh Mozzarella | Basil | Balsamic Glaze

(VG) **Wild Mushroom & Goat Cheese Flatbread** 16
Wild Mushrooms | Mozzarella | Goat Cheese | Arugula

Steak & Bleu Cheese Flatbread 16
Sliced Sirloin | Bleu Cheese Crumbles
Sliced Red Onion Balsamic Glaze

Spicy Chicken Flatbread 16
Pepper Jack | Chicken | Cherry Pepper
Tomato | Arugula | Mushroom

Buffalo Chicken Flatbread 16
Chicken | Pepper Jack | Bleu Cheese Crumbles
Buffalo Hot Sauce | Creamy Ranch Dressing

SF - CONTAINS FISH OR SEAFOOD | N - CONTAINS NUTS/TREE NUTS | V - VEGAN | VG - VEGETARIAN | GF - GLUTEN FRIENDLY | DF - DAIRY FREE

Tax & 20% service charge will be added to all orders.
*Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness. We are proud to serve certified sustainable seafood.

LUNCH PLATES

Steak Sandwich* 17

Grilled Sirloin | Arugula | Tomato | Horseradish Aioli | Ciabatta Roll
Add Sautéed Onion 1 | Swiss, Bleu Cheese or Goat Cheese 1.50

(SF) Ahi Rice Bowl* 18

Seared Ahi Tuna | White Rice | Grilled Asparagus | Arugula
Grape Tomatoes | Ginger Soy

(SF) Ahi Tuna Sandwich* 16

Arugula | Tomato | Togarashi | Lime Wasabi Aioli | Toast

(SF, GF) Mahi Fish Tacos 18

Red Cabbage | Napa Cabbage | Pico de Gallo
Guacamole | Cilantro Lime Aioli | Corn Tortilla

(SF) Shrimp Salad Wrap 16

Petite Shrimp | Cucumber | Red Onion | Fresh Dill
Romaine Lettuce | Spinach Tortilla

Chicken Bacon Guacamole Sandwich 16

Grilled Chicken Breast | Neuske's Bacon | Guacamole | Chipotle Mayo | Ciabatta Roll

(N) Chicken Salad Croissant 15

Diced Chicken | Red Grapes | Pecans | Red Onion | Butter Lettuce

Chicken Caesar Wrap 15

Grilled Chicken Breast | Romaine | Shaved Parmesan
Creamy Caesar Dressing | Spinach Tortilla

Turkey Burger 15

Turkey Patty | Butter Lettuce | Tomato | Red Onion | Cranberry Mayo | Ciabatta Roll

(V) Vegan Pulled "Pork" Sandwich 15

Slow Roasted Jackfruit | BBQ Sauce | Cabbage Slaw | Vegan Bun

(V) Vegan Burger 15

Beyond Patty | Butter Lettuce | Tomato | Red Onion
Vegan Mozzarella | Tarragon Aquafaba Aioli | Vegan Bun

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DINNER PLATES

(GF) **Petit Filet Mignon*** 45

6oz Filet | Potato Puree | Steamed Asparagus
Whiskey Peppercorn Sauce

(GF) **Center Cut Pork Chop*** 28

Grilled Pork Chop | Sweet Potato & Brussel Sprout Hash
Bourbon Apple Glaze

(GF) **Pan Roasted Chicken** 25

Potato Puree | Sautéed Green Beans | Chicken Jus

(SF) **Teriyaki Glazed Mahi-Mahi** 26

Grilled Mahi Filet | Teriyaki Glaze | Bok Choy
Pineapple Rice

(SF) **Parmesan Crusted Halibut** 32

Halibut Filet | Parmesan Crust | Dijon Cream Sauce
Cauliflower Puree | Sautéed Spinach

(SF) **Shrimp Scampi** 30

Linguini | Garlic Butter & White Wine Sauce
Crushed Red Pepper Flakes | Shaved Parmesan

(SF, GF) **Pan Seared Scallops** 30

Jumbo Scallops | Maque Choux | Remoulade Sauce

(SF) **Chili Glazed Salmon*** 26

Thai Chili Glaze | Wok Fired Green Bean

(VG, GF) **Vegetable Risotto** 25

Arborio Rice | Peas | Carrot | Asparagus | Summer Squash | Parmesan

(VG) **Wild Mushroom Ravioli** 20

Mushroom Filled Ravioli | Mushroom Cream Sauce

Vegan "Crab" Cake 20

Seasoned Jackfruit | Charred Corn Relish
Sriracha Aquafaba

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