



ENERGIZERS

Signature

(VG, GF) **Sundara Antioxidant Salad** 18

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** 16

Fresh Kale | Red Cabbage
Shredded Carrot | Honey Crisp Apple
Walnuts | Champagne Vinaigrette

Grilled Steak Salad* 18

Pickled Bean Sprouts | Marinated Flank Steak
Julienne Tomato | Scallion | Wonton
Thai Vinaigrette

(GF) **Cobb Salad** 18

Field Greens | Grilled Chicken Breast | Bacon
Grape Tomato | Onion | Egg | Avocado
Balsamic Vinaigrette

(VG, GF) **Caprese Salad** 16

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 12

Four Onion | Baguette | Emmenthaler Cheese

Soup of the Day 8

SHAREABLES

(VG) **Chef's Assorted Cheese Plate** 25

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** 18

Lump Crabmeat | Corn Relish
Remoulade Sauce

(V) **Roasted Garlic Hummus** 16

Cucumber | Carrot | Green Beans | Toasted Pita
Olive Oil | Smoked Paprika

(VG) **Roasted Beet & Goat Cheese Bruschetta** 15

Sliced Baguette | Roasted Beets | Local Goat Cheese
Citrus Vinaigrette | Micro Basil

(VG) **Black Bean Quesadilla** 15

Black Bean Corn Salsa | Cheddar & Pepper Jack Cheese
Chipotle Mayo | Pico de Gallo | Guacamole
Tomato Basil Tortilla

(V, GF) **Chips & Dip** 12

Guacamole | Pico de Gallo

(VG) **Margherita Flatbread** 17

Tomato | Fresh Mozzarella | Basil | Balsamic Glaze

(VG) **Wild Mushroom & Goat Cheese Flatbread** 17

Wild Mushrooms | Mozzarella | Goat Cheese | Arugula

Steak & Bleu Cheese Flatbread 17

Sliced Sirloin | Bleu Cheese Crumbles
Sliced Red Onion Balsamic Glaze

Spicy Chicken Flatbread 17

Pepper Jack | Chicken | Cherry Pepper
Tomato | Arugula | Mushroom

Buffalo Chicken Flatbread 17

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

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*Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. We are proud to serve certified sustainable seafood.

LUNCH PLATES

Steak Sandwich* 18

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

(SF) Ahi Rice Bowl* 19

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

(SF) Ahi Tuna Sandwich* 17

Arugula | Tomato | Togarashi | Lime Wasabi Aioli | Toast

(SF, GF) Mahi Fish Tacos 19

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

(SF) Shrimp Salad Wrap 17

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

Chicken Bacon Guacamole Sandwich 17

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

(N) Chicken Salad Croissant 16

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

Chicken Caesar Wrap 17

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

Turkey Burger 16

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

(V) Vegan Pulled "Pork" Sandwich 16

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

(V) Vegan Burger 17

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

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DINNER PLATES

(GF) **Petit Filet Mignon*** 46

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

(GF) **Center Cut Pork Chop*** 29

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

(GF) **Pan Roasted Chicken** 27

Potato Puree | Sautéed Green Beans | Chicken Jus

(SF) **Teriyaki Glazed Mahi-Mahi** 27

Grilled Mahi Filet | Teriyaki Glaze | Bok Choy
Pineapple Rice

(SF) **Parmesan Crusted Halibut** 34

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

(SF) **Shrimp Scampi** 33

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

(SF, GF) **Pan Seared Scallops** 34

Jumbo Scallops | Maque Choux | Remoulade Sauce

(SF) **Chili Glazed Salmon*** 28

Thai Chili Glaze | Wok Fired Green Bean

(VG, GF) **Vegetable Risotto** 26

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

(VG) **Wild Mushroom Ravioli** 23

Mushroom Filled Ravioli | Mushroom Cream Sauce

Vegan "Crab" Cake 22

Seasoned Jackfruit | Charred Corn Relish
Sriracha Aquafaba

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