

## STARTERS

### ROMA TOMATO BASIL SOUP

CUP 4.50 ~ 220 CAL BOWL 6.50 ~ 370 CAL

### SIGNATURE HOUSEMADE SOUP

CUP 4.50 BOWL 6.50

### RUSTIC CHEDDAR CHIVE BISCUIT 2.25 ~ 320 CAL

### SIMPLE SALAD 6.25 ~ 250 CAL

organic baby greens, petite tomatoes, croutons, parmesan cheese, creamy garlic vinaigrette

### CAESAR SALAD 6.75 ~ 310 CAL

romaine lettuce, garlic croutons, parmesan cheese, caesar dressing

## SALADS

### FRESH BERRY † 13.25 ~ 510 CAL

organic baby greens, seasonal berries, spiced candied almonds, goat cheese, dried strawberries, vanilla bean vinaigrette

### CILANTRO LIME CHICKEN † 14.50 ~ 440 CAL

organic baby greens, jack cheese, tomato, grilled corn, pumpkin seeds, cilantro lime vinaigrette

### WILD SALMON NIÇOISE \* † 17.75 ~ 540 CAL

organic baby greens, herb and dijon roasted salmon, green beans, kalamata olives, petite tomatoes, red onion, potatoes, egg, capers, dijon balsamic vinaigrette

### ASIAN CHICKEN 14.25 ~ 570 CAL

organic baby greens, julienne vegetables, crisp wontons, mandarin oranges, toasted almonds, sesame seeds, cilantro, ginger sesame dressing

### SHRIMP & ARUGULA WITH SWEET CORN 17.50 ~ 580 CAL

wild shrimp, petite tomatoes, warm polenta croutons, parmesan cheese crisp, creamy garlic vinaigrette

### CHICKEN, APPLE & GOAT CHEESE † 14.25 ~ 680 CAL

organic baby greens, apple chips, spiced candied almonds, granny smith apple, red onion, champagne vinaigrette

## ENTREES

### ASPARAGUS QUICHE 14.75 ~ 860 CAL

braised leeks, swiss cheese, balsamic glaze, organic arugula salad, creamy garlic vinaigrette, parmesan cheese

### WILD SALMON WITH ROASTED VEGETABLES & FARRO\* 18.50 ~ 620 CAL

tuscan roasted salmon, zucchini, peppers, carrots, baby spinach, parmesan cheese, creamy garlic vinaigrette

### GRILLED SKIRT STEAK CHIMICHURRI \* † 20.50 ~ 890 CAL

roasted asparagus, carrots and yukon gold potatoes, cilantro lime vinaigrette

### PAN SEARED CHICKEN † 17.00 ~ 540 CAL

chicken breast, organic arugula, petite tomatoes, red onion, creamy garlic vinaigrette, parmesan cheese

## HANDMADE PIZZA

### PROSCIUTTO & ARUGULA 13.50 ~ 970 CAL

basil pesto, fontina and parmesan cheese, lemon arugula salad

### MARGHERITA 13.00 ~ 780 CAL

roma tomatoes, garlic oil, basil, mozzarella, parmesan and aged provolone cheese

### PEPPERONI & MUSHROOM 13.25 ~ 970 CAL

sweet tomato sauce, mozzarella and aged provolone cheese, basil, oregano

## PASTA

### CHILI SPICED CHICKEN 14.75 ~ 980 CAL

ginger ground chicken, sesame soy green beans, shiitake mushrooms, water chestnuts, chitarra pasta, gochujang, cilantro, sesame seeds

### PENNE BOLOGNESE 13.50 ~ 740 CAL

spicy italian sausage, roasted red pepper and tomato cream sauce, parmesan cheese

### CHICKEN & CHEESE TORTELLONI 14.75 ~ 840 CAL

organic baby spinach, roasted tomatoes, alfredo sauce, asiago cheese

### SPICY WILD SHRIMP POMODORO 17.75 ~ 760 CAL

rosemary garlic shrimp, spaghetti alla chitarra, roasted garlic tomato sauce, basil, parmesan cheese

## SANDWICHES

served with choice of side salad or sweet spiced kettle chips

### CHICKEN CLUB WITH MAPLE GLAZED BACON

13.50 ~ 840 | 940 CAL

avocado, tomato, organic baby greens, peppercorn aioli, toasted country bread

### WHITE CHEDDAR & ASPARAGUS GRILLED CHEESE

12.50 ~ 660 | 760 CAL

aged white cheddar cheese, caesar dressing, oven roasted asparagus, crisp country bread

### CRANBERRY TURKEY 12.50 ~ 840 | 940 CAL

cranberry chutney, havarti cheese, organic arugula, roasted garlic aioli, toasted organic whole wheat bread

### FRENCH DIP \* 15.75 ~ 820 | 920 CAL

warm roast beef, au jus, sharp white cheddar cheese, toasted parmesan baguette

### SANTA FE CHICKEN PANINI 13.00 ~ 960 | 1060 CAL

blackened chicken, jack cheese, roasted red peppers, caramelized onion, avocado, chili pepper aioli, crisp country bread

2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITIONAL INFORMATION AVAILABLE UPON REQUEST

WHEN ORDERING, PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

\* ITEM IS SERVED OR MAY BE REQUESTED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, EGGS, SHELLFISH OR SEAFOOD CAN INCREASE YOUR RISK OF FOODBORNE ILLNESS

† GLUTEN FREE