

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

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

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request

* Item is served or may be served undercooked. Consuming raw or undercooked meats, poultry, eggs, shellfish or seafood can increase your risk of food-borne illness

† Gluten free

When ordering, please inform us if a person in your party has a food allergy

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

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

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