



STARTERS

Soup of the Day <i>Prepared Daily</i>	8	Classic Caesar Salad <i>Hearts of Romaine, Parmesan Crisp</i>	8
Butter Lettuce Salad <i>Crispy Onions, Blue Cheese Crumbles, Buttermilk Dressing</i>	11	Organic Pear Salad <i>Mache Lettuce, Pistachios, Brie Crostini</i>	13
Crispy Smoked Pork Spring Rolls <i>Sweet Thai Chili Sauce</i>	12	Catalan Shrimp <i>Chile-Lime Marinade, Garden Fresh Herbs, Grilled Baguette</i>	15

SANDWICHES

Roasted Beef French Dip <i>White Cheddar, French Roll, Au Jus</i>	12	Smoked Turkey and Provolone Panini <i>Pesto, Olives, Pepperoncini, Focaccia</i>	10
The Grand Burger <i>Avocado, Jack Cheese, Chipotle Aioli</i>	14	Grilled Tomato Flat Bread Sandwich <i>Mozzarella, Pesto</i>	9

ENTRÉE SALADS

Garlic Shrimp and Artichoke Salad <i>Spanish Olives, Pickled Onion, Feta Cheese, Red Wine Vinaigrette</i>	14	Grilled Loch Duart Salmon and Panzanella Salad <i>Heirloom Tomatoes, Watermelon Radish, Salsa Verde</i>	16
Grilled Flat Iron Steak Salad <i>Oven Dried Tomatoes, Watercress, Pomme Frites, Blue Cheese Dressing</i>	16	Grilled Chicken Caesar Salad <i>Hearts of Romaine, Parmesan Crisp</i>	16
Organic Chicken Cobb Salad <i>Heirloom Tomatoes, Avocado, Egg, Maple-Cured Bacon, Blue Cheese Crumbles</i>	16		

MAIN PLATES

Rotisserie Chicken Supreme <i>Braised Lentils, Shaved Brussels Sprouts, Chicken Jus</i>	18	Striped Sea Bass <i>Cannellini Bean and Winter Squash Ragout, Black Kale</i>	20
Lo Mein Noodles <i>Hoisin-Glazed Beef Tips, Stir-Fry Vegetables</i>	18	Fruits de Mer <i>Local Bass, Prawns, Scallops, Saffron-Fennel Broth, French Bread</i>	25
Seared Veal Scaloppini <i>Tonnato Sauce, Artichokes, Capberberries</i>	19		

RESERVATIONS 858.314.2727