

Lunch

Lunch Bites

Calamari Fritti

tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower 🌿 🌶️

herbed tahini and lemon, smoked paprika

Creamy Bacon Soup

bacon, leeks, croutons

Thai Spring Roll

deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

INDULGENCES

Seafood Salad† 🌶️ \$24

jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll*† \$18

lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† \$24

6 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions

*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

† All food and beverage costs, including cover charges, are subject to an 18% service charge which will be added to your check.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.

Mains

Cobb Salad

*avocado, lettuce, bleu cheese, bacon, tomato, egg
choice of: grilled salmon* or
vegan chicken strips*

Quinoa Salmon Poke Bowl*

*corn, black beans, sweet potato, cherry
tomato, bell pepper, red cabbage,
pumpkin seeds, honey-lime dressing*

Monte Cristo

*pan fried egg-dipped ham, turkey
and cheese sandwich*

Signature Burger*

(vegetarian patty available on request)

*1/3 lb. patty, gouda and cheddar
cheese, bacon jam, tomato aioli,
arugula, on brioche bun*

Plant-Based Chicken Burrito

onion, black beans, rice, cheese

Mac & Cheese

*camembert, cheddar, parmesan,
smoked paprika*

Penne with Spicy Tomato Sauce, Shrimp and Parsley

Chipotle Roasted Striploin, Gravy*

*corn tortilla chips, avocado,
chimichurri sauce*

Sweets

Lime and Mango Cake

key lime cream, hazelnut sponge, mango cream

New York-Style Cheesecake

fresh strawberries

Sundae

vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream

*ask your server about our daily offerings,
vegan ice cream is also available*



Vegetarian



Gluten-Free

Lunch

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Calamari Fritti

tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower 🌿 🍷

herbed tahini and lemon, smoked paprika

Corn Chowder 🍷

pepper relish, avocado

Colossal Fries 🌿

truffle aioli, cheese sauce, mayonnaise

Street Tacos 🍷

shredded cabbage, mango salsa, lime

choice of: fish, chicken, or vegetable on corn tortilla*

Thai Spring Roll

deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

Passion Fruit Yogurt

mango, granola, chia seeds and mint

Summer Roll

crunchy vegetables in rice paper with creamy peanut dipping sauce

INDULGENCES

Seafood Salad† 🍷 \$24

jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll*† \$18

lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† \$24

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Cobb Salad

*avocado, lettuce, bleu cheese, bacon, tomato, egg
choice of: grilled salmon* or
vegan chicken strips*

Quinoa Salmon Poke Bowl*

corn, black beans, sweet potato, cherry tomato, bell pepper, red cabbage, pumpkin seeds, honey-lime dressing

Monte Cristo

pan fried egg-dipped ham, turkey and cheese sandwich

Club Sandwich

turkey, ham and cheese on sourdough bread with bacon, lettuce, tomato, served with coleslaw

Hot Chili Dog

beef hot dog with chili con carne, cheddar cheese

Signature Burger*

*(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar cheese, bacon jam, tomato aioli, arugula, on brioche bun*

Baked Vegetarian Macaroni Pasta

plant-based chicken, vegetables, cheese, vegan cream sauce

Mac & Cheese

camembert, cheddar, parmesan, smoked paprika

Farmer's Omelet

ham, onion, green bell pepper, cheddar

Buttermilk Fried

Chicken & Waffles

sauteed greens and maple syrup

Spaghetti Aglio Olio

*pasta with olive oil, garlic and red pepper flakes optional: grilled shrimp**

Seafood Curry*

shrimp, scallops, fish, chili, bok choy, scallions, jasmine rice

Mediterranean Beef & Pork

Meatballs

tomato sauce, potato, cheese

Sweets

Chocolate Tart

hazelnut feuillantine, chocolate ganache, vanilla sauce

New York-Style Cheesecake

fresh strawberries

Sundae

vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream

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vegan ice cream is also available*



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Calamari Fritti

tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower 🌿 🍷

herbed tahini and lemon, smoked paprika

Farmer's Vegetable Soup 🍷

pesto oil, parmesan

Colossal Fries 🌿

truffle aioli, cheese sauce, mayonnaise

Street Tacos 🍷

shredded cabbage, mango salsa, lime

choice of: fish, chicken, or vegetable on corn tortilla*

Thai Spring Roll

deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

Passion Fruit Yogurt

mango, granola, chia seeds and mint

Summer Roll

crunchy vegetables in rice paper with creamy peanut dipping sauce

INDULGENCES

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jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll*† \$18

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6 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions

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Cobb Salad

*avocado, lettuce, bleu cheese, bacon, tomato, egg
choice of: grilled salmon* or
vegan chicken strips*

Quinoa Salmon Poke Bowl*

corn, black beans, sweet potato, cherry tomato, bell pepper, red cabbage, pumpkin seeds, honey-lime dressing

Monte Cristo

pan fried egg-dipped ham, turkey and cheese sandwich

Club Sandwich

turkey, ham and cheese on sourdough bread with bacon, lettuce, tomato, served with coleslaw

Hot Chili Dog

beef hot dog with chili con carne, cheddar cheese

Signature Burger*

*(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar cheese, bacon jam, tomato aioli, arugula, on brioche bun*

Plant-Based Schnitzel

parsley, spinach, breadcrumbs

Mac & Cheese

camembert, cheddar, parmesan, smoked paprika

Farmer's Omelet

ham, onion, green bell pepper, cheddar

Buttermilk Fried

Chicken & Waffles

sauteed greens and maple syrup

Spaghetti Aglio Olio

*pasta with olive oil, garlic and red pepper flakes optional: grilled shrimp**

Beer Battered-Cod

fries, tartar sauce, malt vinegar, lemon, mushy peas

Tex-Mex Roasted Chicken

Chimichurri

horseradish & ranch sauce

Sweets

Pistachio Crème Brulée

raspberry macaron

New York-Style Cheesecake

fresh strawberries

Sundae

vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream

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Calamari Fritti

tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower 🌿 🍷

herbed tahini and lemon, smoked paprika

Country-Style Lentil Soup 🍷

bacon, ham

Colossal Fries 🌿

truffle aioli, cheese sauce, mayonnaise

Street Tacos 🍷

shredded cabbage, mango salsa, lime

choice of: fish, chicken, or vegetable on corn tortilla*

Thai Spring Roll

deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

Passion Fruit Yogurt

mango, granola, chia seeds and mint

Summer Roll

crunchy vegetables in rice paper with creamy peanut dipping sauce

INDULGENCES

Seafood Salad† 🍷 \$24

jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll*† \$18

lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† \$24

6 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions

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Cobb Salad

*avocado, lettuce, bleu cheese, bacon, tomato, egg
choice of: grilled salmon* or
vegan chicken strips*

Quinoa Salmon Poke Bowl*

corn, black beans, sweet potato, cherry tomato, bell pepper, red cabbage, pumpkin seeds, honey-lime dressing

Monte Cristo

pan fried egg-dipped ham, turkey and cheese sandwich

Club Sandwich

turkey, ham and cheese on sourdough bread with bacon, lettuce, tomato, served with coleslaw

Hot Chili Dog

beef hot dog with chili con carne, cheddar cheese

Signature Burger*

*(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar cheese, bacon jam, tomato aioli, arugula, on brioche bun*

Grilled Cheese Sandwich

mozzarella, cheddar, provolone, challa bread, potato salad

Mac & Cheese

camembert, cheddar, parmesan, smoked paprika

Farmer's Omelet

ham, onion, green bell pepper, cheddar

Buttermilk Fried

*Chicken & Waffles
sauteed greens and maple syrup*

Spaghetti Aglio Olio

*pasta with olive oil, garlic and red pepper flakes optional: grilled shrimp**

Fish Curry*

naan bread, cilantro, jasmine rice

Beef & Broccoli

jasmine rice, scallions, sesame

Sweets

Apple Tatin

caramelized apple, puff pastry

New York-Style Cheesecake

fresh strawberries

Sundae

vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream

*ask your server about our daily offerings
vegan ice cream is also available*



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Calamari Fritti

tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower 🌿 🍷

herbed tahini and lemon, smoked paprika

Tortilla Soup 🍷

avocado, peppers, cilantro

Colossal Fries 🌿

truffle aioli, cheese sauce, mayonnaise

Street Tacos 🍷

*shredded cabbage, mango salsa, lime
choice of: fish*, chicken, or vegetable on corn tortilla*

Thai Spring Roll

deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

Passion Fruit Yogurt

mango, granola, chia seeds and mint

Summer Roll

crunchy vegetables in rice paper with creamy peanut dipping sauce

INDULGENCES

Seafood Salad† 🍷 \$24

jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll*† \$18

lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† \$24

6 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions

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Cobb Salad

*avocado, lettuce, bleu cheese,
bacon, tomato, egg
choice of: grilled salmon* or
vegan chicken strips*

Quinoa Salmon Poke Bowl*

*corn, black beans, sweet potato, cherry
tomato, bell pepper, red cabbage,
pumpkin seeds, honey-lime dressing*

Monte Cristo

*pan fried egg-dipped ham, turkey
and cheese sandwich*

Club Sandwich

*turkey, ham and cheese on sourdough
bread with bacon, lettuce, tomato,
served with coleslaw*

Hot Chili Dog

*beef hot dog with chili con carne,
cheddar cheese*

Signature Burger*

*(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar
cheese, bacon jam, tomato aioli,
arugula, on brioche bun*

Vegan Tuscan Sausage

white beans, tomato

Mac & Cheese

*camembert, cheddar, parmesan,
smoked paprika*

Farmer's Omelet

ham, onion, green bell pepper, cheddar

Buttermilk Fried

Chicken & Waffles

sauteed greens and maple syrup

Spaghetti Aglio Olio

*pasta with olive oil, garlic and red
pepper flakes optional: grilled shrimp**

Panko-Crusted Cod

*charcoal bun, pickled onions,
cucumber, tartar sauce, lemon*

Thai Green Pork Curry

jasmine rice, bok choy, shiitake

Sweets

Pot de Crème Chocolate

caramel chantilly, black sesame tuile

New York-Style Cheesecake

fresh strawberries

Sundae

vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream

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vegan ice cream is also available*



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Gluten-Free

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Calamari Fritti

tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower 🌿 🌶️

herbed tahini and lemon, smoked paprika

Pepper Pot Soup

beef, jalapeno, bell peppers

Colossal Fries 🌿

truffle aioli, cheese sauce, mayonnaise

Street Tacos 🌶️

shredded cabbage, mango salsa, lime

choice of: fish, chicken, or vegetable on corn tortilla*

Thai Spring Roll

deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

Passion Fruit Yogurt

mango, granola, chia seeds and mint

Summer Roll

crunchy vegetables in rice paper with creamy peanut dipping sauce

INDULGENCES

Seafood Salad† 🌶️ \$24

jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll*† \$18

lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† \$24

6 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions

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Mains

Cobb Salad

*avocado, lettuce, bleu cheese,
bacon, tomato, egg
choice of: grilled salmon* or
vegan chicken strips*

Quinoa Salmon Poke Bowl*

*corn, black beans, sweet potato, cherry
tomato, bell pepper, red cabbage,
pumpkin seeds, honey-lime dressing*

Monte Cristo

*pan fried egg-dipped ham, turkey
and cheese sandwich*

Club Sandwich

*turkey, ham and cheese on sourdough
bread with bacon, lettuce, tomato,
served with coleslaw*

Hot Chili Dog

*beef hot dog with chili con carne,
cheddar cheese*

Signature Burger*

*(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar
cheese, bacon jam, tomato aioli,
arugula, on brioche bun*

Roasted Vegetable Panini

pesto mayonnaise, provolone, arugula

Mac & Cheese

*camembert, cheddar, parmesan,
smoked paprika*

Farmer's Omelet

ham, onion, green bell pepper, cheddar

Buttermilk Fried

Chicken & Waffles

sauteed greens and maple syrup

Spaghetti Aglio Olio

*pasta with olive oil, garlic and red
pepper flakes optional: grilled shrimp**

Bay Shrimp Focaccia

*olive oil, provolone, bay shrimp,
olive focaccia bread*

The Pig Melt

*pulled pork, bacon, beef brisket,
lettuce, cheddar cheese*

Sweets

Strawberry Tart

sable breton, vanilla chantilly

New York-Style Cheesecake

fresh strawberries

Sundae

vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream

*ask your server about our daily offerings
vegan ice cream is also available*



Vegetarian



Gluten-Free

Lunch

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Calamari Fritti

tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower 🌿 🍷

herbed tahini and lemon, smoked paprika

Roasted Pumpkin Soup 🍷

roasted pepitas, pumpkin oil

Colossal Fries 🌿

truffle aioli, cheese sauce, mayonnaise

Street Tacos 🍷

*shredded cabbage, mango salsa, lime
choice of: fish*, chicken, or vegetable on corn tortilla*

Thai Spring Roll

deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

Passion Fruit Yogurt

mango, granola, chia seeds and mint

Summer Roll

crunchy vegetables in rice paper with creamy peanut dipping sauce

INDULGENCES

Seafood Salad† 🍷 \$24

jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll*† \$18

lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† \$24

6 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions

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Mains

Cobb Salad

*avocado, lettuce, bleu cheese, bacon, tomato, egg
choice of: grilled salmon* or
vegan chicken strips*

Quinoa Salmon Poke Bowl*

corn, black beans, sweet potato, cherry tomato, bell pepper, red cabbage, pumpkin seeds, honey-lime dressing

Monte Cristo

pan fried egg-dipped ham, turkey and cheese sandwich

Club Sandwich

turkey, ham and cheese on sourdough bread with bacon, lettuce, tomato, served with coleslaw

Hot Chili Dog

beef hot dog with chili con carne, cheddar cheese

Signature Burger*

*(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar cheese, bacon jam, tomato aioli, arugula, on brioche bun*

Spanish Tortilla

green olives, cherry tomato, salsa

Mac & Cheese

camembert, cheddar, parmesan, smoked paprika

Farmer's Omelet

ham, onion, green bell pepper, cheddar

Buttermilk Fried

Chicken & Waffles

sauteed greens and maple syrup

Spaghetti Aglio Olio

*pasta with olive oil, garlic and red pepper flakes optional: grilled shrimp**

Mongolian Seafood*

shrimp, scallops, calamari, chili, bok choy, scallions, napa cabbage, shiitake mushrooms, oyster sauce, steamed rice

Baked Chicken Enchilada

flour tortilla, cheese sauce, onions, cilantro

Sweets

Orange Chocolate Cake

brownie, orange-dark chocolate mousse

New York-Style Cheesecake

fresh strawberries

Sundae

vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream

*ask your server about our daily offerings
vegan ice cream is also available*



Vegetarian



Gluten-Free

Lunch

Lunch Bites

Calamari Fritti

tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower 🌿 🌶️

herbed tahini and lemon, smoked paprika

Chinese Hot & Sour Soup

bay shrimp, egg, scallions

Colossal Fries 🌿

truffle aioli, cheese sauce, mayonnaise

Street Tacos 🌶️

shredded cabbage, mango salsa, lime

choice of: fish, chicken, or vegetable on corn tortilla*

Thai Spring Roll

deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

Passion Fruit Yogurt

mango, granola, chia seeds and mint

Summer Roll

crunchy vegetables in rice paper with creamy peanut dipping sauce

INDULGENCES

Seafood Salad† 🌶️ \$24

jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll*† \$18

lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† \$24

6 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions

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Cobb Salad

*avocado, lettuce, bleu cheese, bacon, tomato, egg
choice of: grilled salmon* or
vegan chicken strips*

Quinoa Salmon Poke Bowl*

corn, black beans, sweet potato, cherry tomato, bell pepper, red cabbage, pumpkin seeds, honey-lime dressing

Monte Cristo

pan fried egg-dipped ham, turkey and cheese sandwich

Club Sandwich

turkey, ham and cheese on sourdough bread with bacon, lettuce, tomato, served with coleslaw

Hot Chili Dog

beef hot dog with chili con carne, cheddar cheese

Signature Burger*

*(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar cheese, bacon jam, tomato aioli, arugula, on brioche bun*

Mongolian Stir-Fried Vegetables

onion, tofu, nuts, bell pepper, spinach, mushrooms, cabbage, soy bean sprouts, bamboos shoots

Mac & Cheese

camembert, cheddar, parmesan, smoked paprika

Farmer's Omelet

ham, onion, green bell pepper, cheddar

Buttermilk Fried

Chicken & Waffles

sauteed greens and maple syrup

Spaghetti Aglio Olio

*pasta with olive oil, garlic and red pepper flakes optional: grilled shrimp**

Panko-Crusted Calamari,

Cod Fish, Shrimp

remoulade sauce, marinara sauce

Smoky Roasted Chicken Breast

okra tempura, asparagus, cheese biscuit

Sweets

Pistachio-Cherry Paris Brest

choux pastry, pistachio cream, cherry sauce

New York-Style Cheesecake

fresh strawberries

Sundae

vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream

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vegan ice cream is also available*



Vegetarian



Gluten-Free

Lunch

Lunch Bites

Calamari Fritti

tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower 🌿 🍷

herbed tahini and lemon, smoked paprika

Hungarian Goulash Soup

potatoes, paprika

Colossal Fries 🌿

truffle aioli, cheese sauce, mayonnaise

Street Tacos 🍷

shredded cabbage, mango salsa, lime

choice of: fish, chicken, or vegetable on corn tortilla*

Thai Spring Roll

deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

Passion Fruit Yogurt

mango, granola, chia seeds and mint

Summer Roll

crunchy vegetables in rice paper with creamy peanut dipping sauce

INDULGENCES

Seafood Salad† 🍷 \$24

jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll*† \$18

lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† \$24

6 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions

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Cobb Salad

*avocado, lettuce, bleu cheese, bacon, tomato, egg
choice of: grilled salmon* or
vegan chicken strips*

Quinoa Salmon Poke Bowl*

corn, black beans, sweet potato, cherry tomato, bell pepper, red cabbage, pumpkin seeds, honey-lime dressing

Monte Cristo

pan fried egg-dipped ham, turkey and cheese sandwich

Club Sandwich

turkey, ham and cheese on sourdough bread with bacon, lettuce, tomato, served with coleslaw

Hot Chili Dog

beef hot dog with chili con carne, cheddar cheese

Signature Burger*

*(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar cheese, bacon jam, tomato aioli, arugula, on brioche bun*

Spinach & Mushroom Empanadas

guacamole, salsa, sour cream, lime

Mac & Cheese

camembert, cheddar, parmesan, smoked paprika

Farmer's Omelet

ham, onion, green bell pepper, cheddar

Buttermilk Fried

Chicken & Waffles

sauteed greens and maple syrup

Spaghetti Aglio Olio

*pasta with olive oil, garlic and red pepper flakes optional: grilled shrimp**

Indian Shrimp Curry*

jasmine rice, cilantro, naan bread

Open-Faced Grilled Steak Sandwich*

focaccia, sauteed onions, french fries

Sweets

Raspberry Brownie

vanilla ice cream

New York-Style Cheesecake

fresh strawberries

Sundae

vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream

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vegan ice cream is also available*



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Lunch

Lunch Bites

Calamari Fritti

tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower 🌿 🌱

herbed tahini and lemon, smoked paprika

Princess' Chicken Velouté

asparagus, chive oil

Colossal Fries 🌿

truffle aioli, cheese sauce, mayonnaise

Street Tacos 🌱

shredded cabbage, mango salsa, lime

choice of: fish, chicken, or vegetable on corn tortilla*

Thai Spring Roll

deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

Passion Fruit Yogurt

mango, granola, chia seeds and mint

Summer Roll

crunchy vegetables in rice paper with creamy peanut dipping sauce

INDULGENCES

Seafood Salad† 🌱 \$24

jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll*† \$18

lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† \$24

6 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions

*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

† All food and beverage costs, including cover charges, are subject to an 18% service charge which will be added to your check.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.

Mains

Cobb Salad

*avocado, lettuce, bleu cheese,
bacon, tomato, egg
choice of: grilled salmon* or
vegan chicken strips*

Quinoa Salmon Poke Bowl*

*corn, black beans, sweet potato, cherry
tomato, bell pepper, red cabbage,
pumpkin seeds, honey-lime dressing*

Monte Cristo

*pan fried egg-dipped ham, turkey
and cheese sandwich*

Club Sandwich

*turkey, ham and cheese on sourdough
bread with bacon, lettuce, tomato,
served with coleslaw*

Hot Chili Dog

*beef hot dog with chili con carne,
cheddar cheese*

Signature Burger*

*(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar
cheese, bacon jam, tomato aioli,
arugula, on brioche bun*

Vegetable Crisp Taco

*vegetable ragout, salsa, sour cream,
pickled jalapeno, cheddar cheese*

Mac & Cheese

*camembert, cheddar, parmesan,
smoked paprika*

Farmer's Omelet

ham, onion, green bell pepper, cheddar

Buttermilk Fried

*Chicken & Waffles
sauteed greens and maple syrup*

Spaghetti Aglio Olio

*pasta with olive oil, garlic and red
pepper flakes optional: grilled shrimp**

Paella*

clams, mussels, fish, shrimp

Baked Potato & Grilled Salmon*

*garlic herb cream cheese, crushed
pepper, bacon, cress*

Sweets

Warm Raspberry Clafoutis

vanilla ice cream, white chocolate nut crunch

New York-Style Cheesecake

fresh strawberries

Sundae

vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream

*ask your server about our daily offerings
vegan ice cream is also available*



Vegetarian



Gluten-Free

Lunch

Lunch Bites

Calamari Fritti

tender fried squid with marinara, chipotle tartar sauce, dijon aioli

Roasted Cauliflower 🌿 🍷

herbed tahini and lemon, smoked paprika

Dutch Green Pea Soup

pork, ham, sausage, celery

Colossal Fries 🌿

truffle aioli, cheese sauce, mayonnaise

Street Tacos 🍷

shredded cabbage, mango salsa, lime

choice of: fish, chicken, or vegetable on corn tortilla*

Thai Spring Roll

deep-fried with minced shrimp, vegetables, peanuts, sweet chili sauce

Passion Fruit Yogurt

mango, granola, chia seeds and mint

Summer Roll

crunchy vegetables in rice paper with creamy peanut dipping sauce

INDULGENCES

Seafood Salad† 🍷 \$24

jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll*† \$18

lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† \$24

6 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions

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Mains

Cobb Salad

*avocado, lettuce, bleu cheese, bacon, tomato, egg
choice of: grilled salmon* or
vegan chicken strips*

Quinoa Salmon Poke Bowl*

*corn, black beans, sweet potato, cherry
tomato, bell pepper, red cabbage,
pumpkin seeds, honey-lime dressing*

Monte Cristo

*pan fried egg-dipped ham, turkey
and cheese sandwich*

Club Sandwich

*turkey, ham and cheese on sourdough
bread with bacon, lettuce, tomato,
served with coleslaw*

Hot Chili Dog

*beef hot dog with chili con carne,
cheddar cheese*

Signature Burger*

*(vegetarian patty available on request)
1/3 lb. patty, gouda and cheddar
cheese, bacon jam, tomato aioli,
arugula, on brioche bun*

Tofu Ramen Bowl

*noodles, firm tofu, peanuts, carrots,
bok choy, cabbage, bell peppers,
beans sprouts*

Mac & Cheese

*camembert, cheddar, parmesan,
smoked paprika*

Farmer's Omelet

ham, onion, green bell pepper, cheddar

Buttermilk Fried

Chicken & Waffles

sauteed greens and maple syrup

Spaghetti Aglio Olio

*pasta with olive oil, garlic and red
pepper flakes optional: grilled shrimp**

Loaded Seafood Baked Potato*

*seafood ragout, bay scallop, squid,
clams, white fish, shrimp, chives*

Pan-Seared Chicken Gyros

*garlic sauce, oregano, lettuce, onions,
tomato, cabbage, flatbread*

Sweets

Hazelnut Profiterole

chocolate ice cream, caramel chantilly

New York-Style Cheesecake

fresh strawberries

Sundae

vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

Ice Cream

*ask your server about our daily offerings
vegan ice cream is also available*



Vegetarian



Gluten-Free