



## SOUP & SALAD

SOUP DU JOUR \$10

Chef's Choice

CAESAR SALAD \$15

Romaine Lettuce, Lemon-Anchovy Dressing, Romano Cheese, Micro Croutons

GRILLED VEGETABLE \$15

Marinated and Grilled Squash, Zucchini, Eggplant, Peppers, and Portabella **GF|VE|DF**

BEET & CITRUS SALAD \$15

Baby Arugula, Goat Cheese, Toasted Hazelnuts, Yuzu Poppy Seed Dressing **GF|V|TN**

*Add: Chicken \$8 / Salmon \$8 / Shrimp Skewer (3) \$9 / 1/2 Avocado \$5*

## SANDWICHES & MORE

*All Sandwiches served with House Made Chips  
Tossed with Chefs Seasoning Blend*

BACON & BRIE BURGER \$20 **|||**

8OZ Grilled Angus Beef Burger, Thick Cut Bacon, Brie Cheese, Caramelized Red Onion, Arugula, Brioche Roll

CRAB CAKE SANDWICH \$22

Seared Lump Crab Cake, Roasted Red Pepper Remoulade, Bibb Lettuce, Brioche Roll **DF**

SKIRT STEAK \$20

Grilled Skirt Steak, Basil Pesto, Burrata Cheese, Grilled Vegetable **GF**

FIESTA SHRIMP BOWL \$18

Lightly Spiced Cayenne Shrimp, Rice, Black Beans, Corn & Pepper Salsa, Cherry Tomatoes, Avocado, Cilantro Lime Dressing **DF | GF**

SALMON SLIDERS \$18 **|||**

Pan Seared Salmon, Citrus-Dill Aioli, Bibb Lettuce, Fresh Tomato, Brioche Slider Rolls

GRILLED CHICKEN SANDWICH \$18

Grilled Chicken Breast, Whipped Herb Goat Cheese, Apricot Marmalade, Arugula, Toasted Baguette

## KIDS MENU

CHEESE SLIDERS \$12

Grilled Beef Sliders with Melted American Cheese

GRILLED SHRIMP \$12

3 Shrimp on a Skewer, Grilled & served with Grilled Vegetables **DF | GF**

GRILLED CHICKEN & BACON SANDWICH \$12

American Cheese

KIDS PASTA \$12

Pasta Tossed with Marinara or Butter

MAC & CHEESE \$12

Tossed in a Creamy Cheese Sauce

**DF- Dairy Free V-Vegetarian TN-Tree Nut GF-Gluten Free VE-Vegan**

*Consuming Raw or Undercooked Meats, Seafood, Shellfish, Or Eggs  
Increases the Risk of Foodborne Illness*

**|||** *Cooking times, temperatures, doneness may vary with method of  
preparation*

*\*\*Our Meal Plans Consist of the Choice of One Lunch Item,*

*Soft Drinks & Gratuity is Included\*\**