

SHAREABLES

SHRIMP SLIDERS 16

Three shrimp burgers topped with malt vinegar slaw, creole remoulade sauce

NACHOS 11

Tricolor tortilla chips, cheese blend, pickled jalapenos, poblano beans, pico de gallo, guacamole & sour cream
add Chicken 3 Shredded Beef 5

CRAB CAKES 16

Three crab cakes, citrus slaw, remoulade

SHRIMP COCKTAIL 14

Five jumbo shrimp, classic cocktail sauce

CHICKEN POTSTICKERS 10

Seven chicken potstickers, sweet & sour sauce

CHARCUTERIE BOARD 16

Chef's choice of cheese & meat, hummus, cucumber slices, pita, flatbread crackers

CHICKEN WINGS 15

Eight chicken wings served with choice of sauce (bbq, buffalo, bleu cheese, ranch dressing)

QUESADILLA 13

Cheese blend, diced green chilies, pico de gallo, guacamole, sour cream, flour tortilla
add Chicken +3 Shredded Beef +5

VEGETARIAN SPANAKOPITA QUESADILLA 13

Flour tortilla, spinach, feta, dill, mozzarella, cucumber dipping sauce

SALADS

FULL PORTION 14 / LIGHT PORTION 10

ADD Chicken 4 Salmon* 6 Three Jumbo Cocktail Shrimp 8

GF VENTANA BLEU SALAD

Mixed organic greens, bleu cheese crumbles, candied pecans, blackberries, raspberries, blueberries, grapefruit segments, granny smith apples, orange-poppy seed dressing

VEGAN ASIAN SALAD

Locally grown romaine lettuce, oranges, red cabbage, carrots, almonds, bell peppers, avocado, crunchy wontons, sesame orange vinaigrette

VEGETARIAN GREEK SALAD

Locally grown romaine lettuce, feta cheese, kalamata olives, tomatoes, cucumber, onions, lemon feta vinaigrette

GF TRADITIONAL COBB SALAD

Locally grown romaine lettuce, grilled chicken, chopped egg, bleu cheese crumbles, tomatoes, avocado, bacon, ranch dressing

GF SALAD TRIO

Chicken, egg, and tuna salad, sliced fruit

CAESAR SALAD

Locally grown romaine lettuce, house-made croutons, parmesan cheese



PLEASE INFORM YOUR SERVER IF YOU HAVE FOOD ALLERGIES OR SPECIAL DIETARY REQUIREMENTS
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS- GF GLUTEN FREE

EXECUTIVE CHEF WENDY BUSBY

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CASUAL FARE

STEAK AND WEDGE SALAD* 26

Crisp iceberg lettuce, 5oz tenderloin, bacon, bleu cheese crumbles, tomato, frizzled onion, egg, and bleu cheese dressing

COCONUT SHRIMP FULL (SEVEN) 21 HALF (FOUR) 16

Breaded shrimp, fries, coleslaw

PIMENTO BACON CHEESEBURGER* 16

8oz beef patty, pimento cheese, bacon, choice of side

LAMB BURGER* 16

8oz house-made lamb patty, feta cheese, kalamata olive spread, cucumber curls, choice of side

HOUSE BURGER* 14

8oz beef patty, lettuce, tomato, pickle, red onion, choice of side

GF CHIMICHURRI BEEF OR CAULIFLOWER TACOS 18

three shredded cilantro chimichurri beef or cauliflower tacos, corn tortillas, poblano lime crema, corn salsa, simmered pinto beans

LAMB BOLOGNESE 26

Angel hair pasta topped with lamb, carrot, celery, onion tomato sauce, garlic bread

GF GNOCCHI 24

Sage butternut squash sauce, broccolini, topped with dried cranberries

GRILL AND SAUTÉ

CHOICE OF SOUP , HOUSE OR CAESAR SALAD

GF CRAB-STUFFED SOLE 34

white wine sauce, wild rice pilaf, green beans

GF ATLANTIC SALMON* 34/24

Sustainably sourced salmon, lemon caper sauce, wild rice, roasted brussels sprouts

GF DUCK BREAST 32

Duck breast, lavender honey glaze, roasted blueberries, wild rice pilaf, roasted butternut squash

GF FILET MIGNON* 44

7 oz tenderloin, truffle butter, mashed potatoes, roasted butternut squash

GF ROASTED HALF CHICKEN 32

Roasted lemon rosemary chicken, pan jus mashed potatoes, green beans

GF SEARED SCALLOPS 36

Sustainably sourced scallops, Blood orange beurre blanc, wild rice, roasted brussels sprouts

DESSERTS

GF CARROT CAKE 8

Fresh carrots, walnuts, cream cheese icing

SACHER TORT 8

Chocolate cake, apricot filling, chocolate ganache glaze

STRAWBERRY CREAM PUFF 8

Fresh strawberries, diplomat cream

CHEESECAKE 8

Mixed berry compote

SWISS APPLE PIE 8

Fresh apple, cream cheese filling, apricot glaze

BLUE ICE GELATO & SORBET SELECTION

Single 4.25, Double 6.50

Gelato - Salted caramel, cookie butter, mint stracciatella | Sorbet - Mango, strawberry

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