



## SOUPS & APPS

ROASTED RED PEPPER & TOMATO BISQUE 	9
CHEESE TRAY For Two	26
Hand Crafted Domestic Farm Cheeses	49
SHRIMP COCKTAIL 	15
Served with Lemons	

## SALADS

SPA HOUSE SALAD 	15
Mixed Greens   Strawberries   Blackberries   Blueberries   Raspberries Walnuts   Hearts of Palm   Feta Cheese   Balsamic Vinaigrette	
CAESAR 	14
Hearts of Romaine   Parmesan Reggiano   Gluten-Free Croûtons Caesar Dressing - <i>Skinny Caesar dressing available upon request</i>	
CAPRESE SALAD 	16
Mozzarella   Tomatoes   Heirloom Baby Tomatoes   Pesto Arugula   Balsamic Glaze	
STRAWBERRY FIELD SALAD 	15
Mixed Greens   Strawberries   Hearts of Palm   Dried Apricot Sunflower Kernels   Bleu Cheese   Strawberry Poppy Seed Vinaigrette	

## ENHANCEMENTS

CHICKEN	10
SALMON	12
SHRIMP & SCALLOPS	15
SHRIMP	14

## DESSERTS

MACARON SAMPLER	11
APPLE PIE TART A LA MODE	11
CHOCOLATE TRUFFLE MOUSSE	10
SEASONAL CHEESECAKE	10
BERRIES AND SORBET	9

## ENTREES

MARGHERITA FLAT BREAD	17
Garlic Oil   Pesto   Tomatoes   Mozzarella Fresh Basil Leaves   Balsamic Glaze	
ARTICHOKE & CHICKEN FLATBREAD	19
Olive Oil   Sun-dried Tomatoes   Artichoke   Chicken Brie   Arugula   Spicy Barbeque Sauce	
CREAMY HARISSA SPICED PENNE PASTA 	18
Gluten Free Pasta   Roasted Cherry Tomatoes Creamy Citrus & Pesto Sauce	
PAN SEARED SCALLOPS 	27
Roasted Cauliflower Puree   Fall Vegetable Succotash   Pancetta Micro Herbs   Roasted Red Pepper Coulis	
BEYOND BURGER	21
American Cheese   LTO   Pickles   Special Sauce   Poppy Seed Bun	
CRAB CAKES	27
Spicy Sriracha Slaw   Lemon Caper Remoulade	
CHICKEN CAESAR WRAP	21
Hearts of Romaine   Croutons   Parmesan Caesar Dressing - <i>Skinny Caesar dressing available upon request</i>	
BLACKENED SHRIMP WRAP	23
Baby Kale   Carrots   Radicchio   Brussel Sprouts Stone Ground Honey Mustard	
TURKEY MELT	22
Sourdough   Brie   Bibb Lettuce   Tomato   Red Onion Avocado   Sriracha Aioli   Cranberry and Onion Compote Veggie Chips	
ROASTED RED PEPPER & TOMATO BISQUE WITH GRILLED CHEESE	22
Buttered Sourdough Bread   Smoked Cheddar   White Cheddar	
FILET	33
6 oz. Filet   Parsnip Puree   Sautéed Green Beans   Shiitake Mushrooms Roasted Rosemary Heirloom Potatoes   Baby Carrots   Bordelaise	
SEARED SALMON & SPICY CRAB 	27
Salmon   Spicy Jumbo Lump Crab   Lemon Spinach   Heirloom Tomatoes Roasted Heirloom Potatoes   Lemon Beurre Blanc	

## WINE BY THE GLASS

CANTINE MASCHIO PROSECCO	14
BOUVET ROSE EXCELLENCE	10
MER SOLEILCHARDONNAY	15
KIM CRAWFORD, SAUVIGNON BLANC	13
RICKSHAW, CABERNET SAUVIGNON	8.5
MEIOMI, PINOT NOIR	14

 **Gluten-Free**

Consuming raw or under cooked meats & seafood can cause serious health problems. Prices subject to service charge & sales tax. Menu subject to change.