



SOUPS & APPS

SOUP OF THE DAY	\$9
CHEESE TRAY For Two Hand Crafted Domestic Farm Cheeses	\$23 \$46
SHRIMP COCKTAIL Served with Lemons	\$15

SALADS

SPA HOUSE SALAD Mixed Greens Strawberries Blackberries Blueberries Raspberries Walnuts Hearts of Palm Feta Cheese Balsamic Vinaigrette	\$14
SKINNY CAESAR Hearts of Romaine Parmesan Reggiano Gluten-Free Croûtons Caesar Dressing made with Fat-Free Greek Yogurt	\$12
KALE & QUINOA SALAD Celery Root Orange Filets Dried Cranberries Pepitas Goat Cheese Citrus Tahini Dressing	\$15
STRAWBERRY FIELD SALAD Mixed Greens Strawberries Hearts of Palm Dried Apricot Sunflower Kernels Bleu Cheese Strawberry Poppy Seed Vinaigrette	\$14

ENHANCEMENTS

CHICKEN	\$8
SALMON	\$11
VEGAN VEGGIE PATTY	\$12
SHRIMP & SCALLOPS	\$14
SHRIMP	\$11

DESSERTS

MACARON SAMPLER	\$11
LEMON TART	\$11
CHOCOLATE TRUFFLE MOUSSE	\$10
SEASONAL CHEESECAKE	\$10
BERRIES AND SORBET	\$9

ENTREES

MARGHERITA FLAT BREAD Pesto Cherry Tomato Fresh Mozzarella Basil Oil	\$15
ROASTED VEGETABLE FLAT BREAD Cauliflower Puree Fresh Mozzarella Artichoke Hearts Cherry Tomatoes Peppers Arugula, Balsamic Reduction	\$15
CREAMY HARISSA SPICED PENNE PASTA Gluten Free Pasta Roasted Cherry Tomatoes Creamy Citrus & Pesto Sauce	\$16
PAN SEARED SCALLOPS Butternut Squash Mash Asparagus and Baby Carrots Micro Herbs Vanilla Bean Beurre Blanc Raspberry Balsamic Reduction	\$25
CRAB CAKES Sweet Corn Puree Asparagus and Baby Carrots Edamame Heirloom Tomato Zesty Lemon Aioli	\$25
CHICKEN CURRY WRAP Spring Mix Summer Vegetables Raisins Pineapple Spicy Green Curry Sauce	\$19
BLACKENED SHRIMP WRAP Baby Kale Carrots Radicchio Brussel Sprouts Stone Ground Honey Mustard	\$20
TURKEY MELT Sourdough Brie Bibb Lettuce Tomato Red Onion Avocado Chipotle Aioli Cranberry and Onion Compote Veggie Chips	\$21
VEGGIE CHEESE BURGER Iceberg Lettuce Caramelized Onion Sriracha Aioli Tomatoes Housemade Pickles Veggie Chips	\$21
OPEN FACED GREEK PITA Baby Spinach Heirloom Tomato Artichoke Hearts Cucumber Carrots Greek Olives Feta Cheese Tzatziki	\$19
HONEY CHIPOTLE BBQ GLAZED SALMON Red and Gold Beets with Goat Cheese Baby Carrots Arugula Salad Citrus Vinaigrette Balsamic Reduction	\$24

WINE BY THE GLASS

CANTINE MASCHIO PROSECCO	\$14
BOUVET ROSE EXCELLENCE	\$10
SEA SUN BY CHARLIE WAGNER	\$10
KIM CRAWFORD, SAUVIGNON BLANC	\$13
RICKSHAW, CABERNET SAUVIGNON	\$8.5
MEIOMI, PINOT NOIR	\$13

Gluten-Free Vegan

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