



## STARTERS

---

<b>FRUIT &amp; CHEESE TRAY</b>	<b>35</b>
Hand Crafted Domestic Cheeses   Fresh Fruit   Honey Comb   Fig Jam	
<b>MARGHERITA FLATBREAD</b>	<b>20</b>
Pesto   Tomato   Fresh Mozzarella   Garlic Oil   Fresh Basil   Balsamic Glaze	
<b>HUMMUS</b>	<b>20</b>
Olive Tapenade   Tahini   Pine Nuts   Parsley   Olive Oil   Vegetables   Corn Tortilla Chips	
<b>FRESH MADE GUACAMOLE</b>	<b>17</b>
Onion   Lime Juice   Jalapeños   Cilantro   Fresh Corn Tortilla Chips	

## SALADS

---

<b>SPINACH &amp; ARUGULA</b> ⓘ	<b>16</b>
Spinach   Arugula   Strawberries   Blackberries   Red Onions   Goat Cheese   Candied Pecans   House Made Berry Vinaigrette	
<b>CAESAR</b>	<b>15</b>
Hearts of Romaine   Shaved Parmesan   House Spiced Croutons   Caesar Dressing <i>*Skinny Caesar Dressing upon request</i>	
<b>SAUTEED SHRIMP SALAD</b> ⓘ	<b>28</b>
Arugula   Radicchio   Endive   Tomato   Avocado   Hearts of Palm   Mango Corn Salsa   Sriracha Ranch	
<b>BIBB LETTUCE SALAD</b> ⓘ	<b>15</b>
Arugula   Bibb Lettuce   Pears   Apples   Strawberries   Dried Cranberries   Walnuts   Apple Cider Vinaigrette	

<b>Add Chicken</b>	<b>9</b>
<b>Add Shrimp</b>	<b>12</b>
<b>Add Salmon</b>	<b>12</b>
<b>Add Fish</b>	<b>12</b>
<b>Add Beef Tenderloin</b>	<b>13</b>

## ENTRÉES

---

<b>BBQ CHICKEN SANDWICH</b>	<b>25</b>
Brioche Bun   BBQ Sauce   Bacon   Pepper Jack Cheese   Lettuce   Tomato   Onion   Side of Chips	
<b>CALIFORNIA BLT</b>	<b>24</b>
Sourdough Bread   Bacon   Bibb Lettuce   Tomato   Avocado   Roasted Garlic & Jalapeño Mayo   Side of Chips	
<b>BEEF SLIDERS</b>	<b>27</b>
Brioche Bun   Beef Tenderloin   Creamy Horseradish Sauce   Spicy Bacon Jam   Arugula   Side of Chips	
<b>THE BLACKENED WRAP</b>	<b>26</b>
Choice of Blackened Shrimp or Chicken   Slaw   Pineapple   Tomato   Spinach Tortilla   Side of Chips	
<b>Shrimp</b> _____	<b>Chicken</b> _____
<b>THE FRESH CATCH</b>	<b>29</b>
Fresh Catch of the Day   Corn Puree   Quinoa   Baby Bok Choy   Cucumber Slaw	
<b>LUMP CRABCAKES</b> ⓘ	<b>31</b>
Radicchio   Spring Mix Salad   Balsamic Vinaigrette   Cajun Aioli	
<b>SEARED SCALLOPS</b> ⓘ	<b>30</b>
Pea Puree   Baby Carrots   Heirloom Tomatoes   Mango Corn Salsa   Microgreens	

## SIDES

---

<b>FRUIT</b>	
<b>COLESLAW</b>	
<b>CHIPS</b>	
<b>SIDE SALAD + 5</b>	

## SWEETS

---

<b>KEY LIME PIE</b>	<b>11</b>
<b>DESSERT SAMPLER</b>	<b>11</b>

**Kitchen Service Hours: 11:00AM – 3:30PM**

**Bar Service Hours: 10:30AM – 4:00PM**

**\*Please allow 30 minutes for food orders to be made and delivered\***

ⓘ 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.



## SIGNATURE COCKTAILS

<b>BLUEBERRY BLISS</b>	<b>15</b>
Titos Vodka   Blueberry Puree   Fresh Blueberries   Lemon Juice   Champagne Floater	
<b>RELAXING RAZ</b>	<b>15</b>
Titos Vodka   Raspberry Puree   Fresh Raspberries   Lemon Juice   Champagne Floater	
<b>SPA COLLINS</b>	<b>16</b>
Grey Goose Vodka   Lemon Juice   Cucumber   Agave   Ginger Syrup   Club Soda	
<b>SPA TINI</b>	<b>15</b>
Chamomile Infused Vodka   Lemon Juice   Agave   Prosecco Floater	
<b>STRAWBERRY FRENCH</b>	<b>75 15</b>
Tanqueray Gin   Lemon Juice   Elderflower Liqueur   Strawberry Puree   Champagne	
<b>BLOODY MARY</b>	<b>16</b>
Titos Vodka   Lemon Juice   Fat & Juicy Mix   Worcestershire Sauce   Tabasco Sauce   Bacon & Veggie Garnish   Salt & Pepper Rim <i>*Pickle Or Jalapeño Infused Titos - \$1 upgrade</i>	
<b>SPA DAY LEMONADE</b>	<b>15</b>
Titos Vodka   Raspberry & Blueberry Puree   Lemonade   Lemon Juice   Club Soda   Fresh Berries	
<b>TROPICAL HEAT</b>	<b>15</b>
Jalapeño Infused Titos Vodka   Mango Puree   Pineapple Puree   Lime Juice   Pomegranate Juice   Tajin Rim	
<b>PARADISE BAY</b>	<b>15</b>
Rum   Lime Juice   Passion Fruit Puree   Guava Puree   Cucumber   Coconut Water	
<b>COCO COOLER</b>	<b>15</b>
Coconut Rum   Lemonade   Fresh Lemon Juice   Coconut Water   Coconut Puree   Coconut Flakes	
<b>GIN AWAKENING</b>	<b>15</b>
Tanqueray Gin   Elderberry Liqueur   Lime Juice   Mint   Cucumber   Agave   Ginger Syrup   Club Soda	
<b>SKINNY MARGARITA</b>	<b>16</b>
Patron Silver Tequila   Lime Juice   Agave   Cointreau   Club Soda <i>*Jalapeño Infused Patron - \$1 upgrade</i>	
<b>SPICY BLACKBERRY MARGARITA</b>	<b>17</b>
Jalapeño Infused Patron   Cointreau   Cucumber Syrup   Fresh Blackberries   Lime Juice   Club Soda	
<b>BOURBON BLUES</b>	<b>16</b>
Makers Mark Bourbon   Cointreau   Lemon Juice   Bitters   Blueberry Puree   Fresh Orange Juice	

## SPARKLING COCKTAILS

<b>MIMOSA BAR</b>	<b>14</b>
Champagne with Choice of Juice/Puree: Orange   Cranberry   Pineapple   Grapefruit   Apple   Pomegranate   Peach   Strawberry   Mango	
<b>APEROL SPRITZ</b>	<b>15</b>
Prosecco   Aperol   Club Soda	
<b>SPARKLING STRAWBERRY</b>	<b>15</b>
Champagne   Strawberry Puree   Fresh Strawberries	
<b>MOET ICE IMPERIAL</b>	<b>20</b>
Moet Ice Imperial   Orange & Lemon Slice	

## FROZEN COCKTAILS

<b>DAQUIRIS</b>	<b>12</b>
Silver Rum   Choice of: Strawberry, Peach, Lime, Mango, Banana, Piña Colada, Guava <i>*Add Floater - \$3 upgrade</i>	
<b>PEARBERRY</b>	<b>15</b>
Grey Goose La Poire   Lemonade Mix   Blueberry Puree Swirl   Mint Garnish   Fresh Berries	
<b>FROSÉ</b>	<b>15</b>
Rosé   Fresh Lemonade   5 Sisters Vodka   Champagne   Raspberry Puree	
<b>PASSION-PEACH MARGARITA</b>	<b>17</b>
Casamigos   Lemon/Lime Mix   Peach Puree   Passion Fruit Syrup   Tajin Rim	
<b>FROZEN WILDBERRY SANGRIA</b>	<b>15</b>
Cabernet   Blackberry Brandy   Pomegranate Juice   Berry Puree   Fresh Lime Juice   Fresh Raspberries	

## BEER

<b>CORONA</b>	<b>CORONA LIGHT</b>	<b>7</b>
<b>YUENGLING</b>	<b>SIERRA NEVADA</b>	
<b>INTUITION I-10</b>	<b>BLUE MOON</b>	
<b>MICHELOB ULTRA</b>	<b>STELLA</b>	

*\*Please see a server for our wine list*

**Kitchen Service Hours: 11:00AM – 3:30PM**

**Bar Service Hours: 10:30AM – 4:00PM**

**\*Please allow 30 minutes for food orders to be made and delivered\***

**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.