



Service Hours: 11:00 – 3:00pm  
Please see Server for after hour options

## STARTERS

- FRUIT & CHEESE TRAY** 27  
Hand Crafted Domestic Cheeses | Fresh Fruit | Walnuts  
House Made Berry Chutney
- SPINACH & ARUGULA SALAD**  16  
Spinach | Arugula | Strawberries | Blackberries | Red  
Onions | Goat Cheese | Candied Pecans | Blackberry  
Vinaigrette
- CAESAR SALAD**  14  
Hearts of Romaine | Shaved Parmesan  
House Spiced Croutons | Caesar Dressing  
*- Skinny Caesar dressing available upon request*
- COBB SALAD**  24  
Kale & Romaine | Chopped Chicken | Bacon | Tomatoes |  
Hardboiled Eggs | Cucumbers | Bleu Cheese Crumbles | Red  
Onions | Avocado Ranch Dressing

## ENHANCEMENTS

- CHICKEN** 11
- BLACKENED SHRIMP** 15
- SALMON** 13

## DESSERTS

- MACARON SAMPLER** 11
- CREAM CHEESE PUMPKIN ROLL** 10
- BERRIES AND SORBET** 9

## WINE BY THE GLASS

- CANTINE MASCHIO PROSECCO** 14
- BOUVET ROSÈ EXCELLENCE** 11
- MER SOLEIL CHARDONNAY** 15
- KIM CRAWFORD SAUVIGNON BLANC** 13
- RICKSHAW CABERNET SAUVIGNON** 8.5
- MEIOMI PINOT NOIR** 14

## ENTRÉES

- SAUSAGE & PEPPERONI FLATBREAD** 19  
Garlic Oil | Pepperoni | Sausage | Banana Peppers | Mozzarella  
Marinara Sauce | Basil Leaves
- LOBSTER RISOTTO**  30  
Risotto | Green Peas | Asparagus | Lobster | Cherry Tomatoes
- BEYOND BURGER** 21  
Plant Based Patty | Lettuce | Tomato | Onion  
House Pickles | Special Sauce | Vegan Bun
- ORECCHIETTE PASTA** 27  
Sausage | Green Peas | Mint | Chili Flakes  
Fresh Tomatoes | Shaved Parmesan
- BLT** 21  
Sourdough Toast | Bacon | Bibb Lettuce | Tomato | Avocado  
Roasted Garlic-Jalapeño Aioli
- CHIPOTLE FISH TACOS**  24  
White Corn Tortilla | Lettuce | Rustic Tomato  
Salsa | Avocado | Chipotle Citrus Sour Cream
- BLACKENED SHRIMP TACOS** 25  
Blackened Shrimp | Purple Cabbage Slaw  
Jalapeño Mango Salsa | Flour Tortilla
- SALMON & SPICY CRAB**  29  
Seared Atlantic Salmon | Spicy Jumbo Lump Crab  
Lemon Scented Asparagus | Heirloom Tomatoes  
Roasted Heirloom Potatoes | Remoulade Sauce

## BEERS

- |                      |                       |
|----------------------|-----------------------|
| <b>Corona</b>        | <b>Stella</b>         |
| <b>Corona Light</b>  | <b>Blue Moon</b>      |
| <b>Yuengling</b>     | <b>Michelob Ultra</b> |
| <b>Sierra Nevada</b> | <b>Intuition I-10</b> |

 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.



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## SIGNATURE DRINKS

|  |    |
|--|----|
| <b>BLUEBERRY BLISS</b><br>Stoli Blueberry Vodka   Lemon Juice   Blueberry Puree<br>Fresh Blueberries   Champagne Floater       | 14 |
| <b>RELAXING RAZ</b><br>Stoli Raspberry Vodka   Raspberry Puree   Lemon Juice<br>Raspberries   Champagne Floater                | 14 |
| <b>BLACKBERRY MULE</b><br>Pear Grey Goose   Elderflower Liqueur   Fresh Blackberries<br>Lime Juice   Simple Syrup   Ginger Ale | 14 |
| <b>BLOODY MARY</b><br>Stoli Vodka   Fat & Juicy Bloody Mary Mix   Tabasco   Olives<br>Worcestershire Sauce                     | 12 |
| <b>SPA COLLINS</b><br>Chopin Vodka   Lemon Juice   Cucumber   Agave<br>Ginger Syrup   Club Soda                                | 14 |
| <b>SPA TINI</b><br>Prosecco   Chamomile Infused Vodka   Lemon Juice   Agave  | 14 |
| <b>LEMONADE VODKA</b><br>Stoli Vodka   Sprite   Lemonade   | 10 |
| <b>STRAWBERRY LEMONADE VODKA</b><br>Stoli Vodka   Strawberry Puree   Lemonade   Sprite   | 12 |

## FROZEN DRINKS

|   |       |
|---|-------|
| <b>SPECKLED TURTLE</b><br>Stoli Orange Vodka   Mango Daiquiri Mix   Mint   Coconut Rum Floater                | 13    |
| <b>DAQUIRIS</b><br>Strawberry   Peach   Lime   Mango   Banana   Pina Colada<br>Guava                          | 10    |
| <b>ORANGE BLOSSOM</b><br>Light Rum   Pina Colada Daiquiri Mix   Mango Daiquiri Mix  <br>Grand Marnier Floater | 13    |
| <b>JAMAICAN COLADA</b><br>Light Rum   Pina Colada   Myers's Dark Rum Float                                    | 12.50 |
| <b>Adult Milkshakes</b><br>(Ask Server for assortment of flavors)   | 13    |

## SIGNATURE DRINKS

|  |    |
|--|----|
| <b>PLANTERS PUNCH</b><br>Light Rum   Orange & Pineapple Juice   Grenadine  <br>Myers Dark rum                                    | 12 |
| <b>COCO- JITO</b><br>Coconut Rum   Mint   Coconut Syrup   Lime Juice<br>Club Soda  | 12 |
| <b>GIN AWAKENING</b><br>Tanqueray Gin   Elderberry Liqueur   Lime Juice   Mint<br>Cucumber   Agave   Ginger Syrup   Club Soda    | 13 |
| <b>PINEAPPLE JALAPEÑO MARGARITA</b><br>Casamigos Tequila   Cointreau   Fresh Jalapenos   Pineapple<br>Juice   Lime Juice   Agave | 17 |
| <b>SKINNY MARGARITA</b><br>Patron Silver Tequila   Lime Juice   Orange Juice<br>Agave   Grand Marnier Floater                    | 15 |
| <b>SPA SANGRIA COCKTAIL</b><br>Red Wine   Stoli Raspberry Vodka   Blackberry Brandy  <br>Pomegranate Juice   Strawberry Puree    | 15 |

## SPARKLING COCKTAILS

|  |    |
|--|----|
| <b>MOËT ICE IMPÉRIAL</b><br>Moët Ice Imperial   Mint   Fresh Berries             | 20 |
| <b>MIMOSA</b><br>Champagne   Fresh Orange Juice                                  | 12 |
| <b>BELLINI</b><br>Champagne   Peach Puree   Peach Schnapps                       | 13 |
| <b>POINSETTIA</b><br>Champagne   Cranberry Juice                                 | 12 |
| <b>SPARKLING STRAWBERRY</b><br>Champagne   Strawberry Puree   Fresh Strawberries | 14 |
| <b>SPA POM</b><br>Champagne   Pomegranate Juice   Ginger Puree                   | 14 |

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