



## STARTERS

<b>FRUIT &amp; CHEESE TRAY</b>	<b>33</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>19</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>8</b>
<b>Add Shrimp</b>	<b>12</b>
<b>Add Salmon</b>	<b>10</b>

## ENTRÉES

<b>PESTO CHICKEN SANDWICH</b>	<b>25</b>
Whole Grain Wheat Bread   Pesto Mayo   Tomato   Red Onion   Arugula   Pepper Jack Cheese   Side of Chips <i>*Add Bacon - \$4 upgrade</i>	
<b>CALIFORNIA BLT</b>	<b>24</b>
Sourdough Bread   Bacon   Bibb Lettuce   Tomato   Avocado   Roasted Garlic & Jalapeño Mayo   Side of Chips	
<b>GRILLED CHEESE &amp; TOMATO BASIL SOUP</b>	<b>22</b>
Sour Dough Bread   Pimento Cheese Spread   Swiss & Provolone Cheese   Cup of Soup <i>*Add Bacon - \$4 upgrade</i>	
<b>THE BLACKENED WRAP</b>	<b>26</b>
Choice of Blackened Shrimp or Fish   Slaw   Pineapple   Tomato   Spinach Tortilla   Side of Chips	
<b>Shrimp</b> _____	<b>Fish</b> _____
<b>PASTA SERANO</b>	<b>19</b>
Sautéed Spinach   Portobello Mushroom   Tomatoes   Onion   Garlic   Olive Oil   Fresh Basil   Tomato Basil Cream Sauce   Parmesan Cheese	
<b>LUMP CRABCAKES</b>	<b>31</b>
Radicchio   Spring Mix Salad   Balsamic Vinaigrette   Cajun Aioli	
<b>TERIYAKI SALMON BOWL</b>	<b>29</b>
Rice   Baby Carrots   Brussel Sprouts   Pineapple   Tomatoes   Teriyaki Glaze   Garlic Oil   Parsley	

## SWEETS

<b>KEY LIME PIE</b>	<b>11</b>
<b>DESSERT SAMPLER</b>	<b>9</b>

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

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### BLUEBERRY BLISS 15

Titos Vodka | Blueberry Puree | Fresh Blueberries |  
Lemon Juice | Champagne Floater

### RELAXING RAZ 15

Titos Vodka | Raspberry Puree | Fresh Raspberries  
| Lemon Juice | Champagne Floater

### SPA COLLINS 16

Grey Goose Vodka | Lemon Juice | Cucumber |  
Agave | Ginger Syrup | Club Soda

### SPA TINI 15

Chamomile Infused Vodka | Lemon Juice | Agave |  
Prosecco Floater

### STRAWBERRY FRENCH 75 15

Tanqueray Gin | Lemon Juice | Elderflower Liqueur  
Strawberry Puree | Champagne

### SPA DAY LEMONADE 15

Titos Vodka | Raspberry & Blueberry Puree |  
Lemonade Lemon Juice | Club Soda | Fresh Berries

### BLUSHING HEAT 15

Pineapple Infused Titos Vodka | Muddled  
Strawberries & Jalapeños | Lemon Juice  
Strawberry Puree | Sweet & Spicy Sugar Rim

### CUCUMBER KIWI MULE 15

Cucumber Infused 5 Sisters Vodka | Kiwi Puree |  
Lime Juice | Ginger Beer

### ISLAND MOJITO 15

Coconut Rum | Mint | Ginger Syrup | Pineapple  
Puree | Lime Juice | Club Soda

### GIN AWAKENING 15

Tanqueray Gin | Elderberry Liqueur | Lime Juice |  
Mint | Cucumber | Agave | Ginger Syrup | Club Soda

### SKINNY MARGARITA 16

Patron Silver Tequila | Lime Juice | Agave |  
Cointreau | Club Soda

*\*Jalapeño Infused Patron - \$1 upgrade*

### SPICY BLACKBERRY MARGARITA 17

Jalapeño Infused Patron | Cointreau  
Cucumber Syrup | Fresh Blackberries  
Lime Juice | Club Soda

### BOURBON BLUES 16

Makers Mark Bourbon | Cointreau | Lemon Juice |  
Bitters | Blueberry Puree | Fresh Orange

## SPARKLING COCKTAILS

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### MIMOSA BAR 14

Champagne with Choice of Juice/Puree:  
Orange | Cranberry | Pineapple | Grapefruit | Apple  
Pomegranate | Peach | Strawberry | Mango

### APEROL SPRITZ 15

Prosecco | Aperol | Club Soda

### SPARKLING STRAWBERRY 15

Champagne | Strawberry Puree | Fresh Strawberries

### MOET ICE IMPERIAL 20

Moet Ice Imperial | Orange & Lemon Slice

## FROZEN COCKTAILS

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### DAQUIRIS 12

Strawberry | Peach | Lime | Mango | Banana | Piña  
Colada | Guava

*\*Add Floater - \$3 upgrade*

### PARADISE BAY 15

Coconut Rum | Lime Juice | Passion Fruit Puree |  
Guava Puree | Mint

### FROSÉ 15

Rosé | Fresh Lemonade | 5 Sisters Vodka | Champagne  
| Raspberry Puree

### HIGH TIDE 15

Captain Morgan Rum | Coconut Rum | Pineapple Puree  
| Lemonade | Blue Curacao Floater

### CASAMANGO 17

Casamigos | Cointreau | Fresh Lime Juice | Mango  
Puree | Strawberry Puree

## BEER 7

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CORONA CORONA LIGHT

YUENGLING SIERRA NEVADA

INTUITION I-10 BLUE MOON

MICHELOB ULTRA STELLA

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