

## **Soup & Salads**

**GF = Gluten Free**

### **Soup du Jour**

**Cup 4.50 Bowl 6.00**

### **Petite House Salad**

**Petite 5.50 / Full 8**

### **Citrus Shrimp and Arugula –GF**

**Petite 9 / Full 16**

Grilled Gulf Shrimp, Blood Orange Segments, Kumquat,  
Red Onion Brulé, Feta Cheese & Toasted Macadamia Nut  
Baby Arugula tossed in Orange Blossom Honey-Key Lime Dressing

### **Hearts of Romaine Caesar**

**Petite 5.50 / Full 8**

Herb Croutons, Shaved Parmesan, Anchovies & Blistered Tomatoes

### **Enhance your salad for an additional charge**

**Grilled Chicken 6, Grilled Shrimp 8 or Ora King Salmon 10**

### **Spa Platter 14**

Cantaloupe, Honeydew, Pineapple & Assorted Berries  
Choice of Waldorf Chicken Salad, Albacore Tuna Salad, Cottage Cheese  
and Fresh Baked Banana Nut Muffin

### **Baby Iceberg Wedge –GF 9**

Applewood Smoked Bacon, Tomato, Red Onion, Crumble Goat Cheese  
and Hard Boiled Egg Drizzled with Blue Cheese Dressing

### **Grilled Chicken Baby Kale –GF 14**

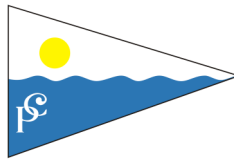
Poached Seckel Pear, Pickled Shallots, Rogue Creamery Smokey Blue Cheese,  
Spiced Pecans and Apple Maple Vinaigrette

### **Cobb Salad –GF**

**Petite 8 / Full 14**

Grilled Chicken, Cucumbers, Crumbled Blue Cheese, Tomatoes,  
Avocado and Olives on Local Organic Greens  
Tossed in Mustard Balsamic Vinaigrette

*Executive Chef - Michael Klocinski*



## Sandwiches

All Sandwiches and Burgers are served with chips, pickle, and cherry peppers.  
We also have Gluten Free Buns and Sliced Bread Available.  
Substitute French Fries for \$1.50 or Onion Rings, Side House Salad or Caesar for \$2.50

### Reuben "Your Way" 13

Choose from Roasted Turkey Breast with Vegetable Slaw  
or Corned Beef Brisket with Sauerkraut,  
Both served on Griddled Rye Bread with Swiss Cheese and Side of Russian Dressing

### Grilled Chicken Breast 14

All Natural Chicken Breast topped with Cheddar Cheese on  
a Toasted Brioche Bun with Lettuce, Tomato, Onion and Side of Honey Mustard Sauce

### Grilled Salmon B.L.T. 15

Applewood Smoked Bacon, Arugula, Tomato  
Black Pepper Mayo on a Toasted Ciabatta Bun

**"Damfino" Fish Sandwich** Market Price  
Prepared Blackened, Grilled or Crispy Fried  
with Remoulade & Cole Slaw

### Deli Turkey Club Sandwich 12

Applewood Bacon, Lettuce, Tomato & Black Pepper Mayonnaise  
on your Choice of Toasted White, Wheat, or Rye Bread

### BLT 10

Applewood Smoked Bacon, Vine Ripe Tomato, Crisp Lettuce,  
Mayonnaise on Toasted White, Wheat or Rye Bread  
1/2 Turkey Club Sandwich or 1/2 BLT with a Cup of Soup du Jour 11

## Sides

Basket of Onion Rings 6.5      Superfood Slaw - GF 3      Fresh Fruit - GF 3  
Basket of Fries - Ranch, Cajun, or Sea Salt & Pepper - GF 4

## Hand Formed Burgers

### Black Angus Beef Burger 14

USDA Prime Chuck, Short Rib, & Brisket Blend  
with Choice of Aged Cheddar, Swiss, Blue, or Provolone Cheese  
Add-ons: Cage Free Fried Egg \$2, Applewood Smoked Bacon \$3,  
Caramelized Onions \$1, Sautéed Wild Mushrooms \$1

### Veggie Loco 12

Black Bean, Corn & Jalapeño Patty topped  
with Queso Fresco and Guacamole

### Lamb Burger 16

Garlic Seasoned Lamb with Feta Cheese,  
Roasted Red Pepper & Tatziki Sauce