
STARTERS | SOUPS | SALADS

<u>SIGNATURE ROASTED TOMATO SOUP</u> <i>toasted manchego cheese sandwich</i>	10
<u>JUMBO LUMP CRAB CAKE</u> <i>chipotle aioli / avocado relish / crispy plantain chip bamboo skewered shrimp</i>	19
<u>SOUP of "NOW"</u> <i>chef daily inspiration</i>	8
<u>FARMER'S MARKET MESCLUN SALAD</u> <i>season field jumble / raspberry-walnut vinaigrette / fresh raspberries toasted pecans / red & yellow pear tomatoes</i>	12
<u>CITRUS MARINATED GRILLED SHRIMP</u> <i>roasted vegetable p�ate / yellow tomato coulis / gilled foccacia</i>	19
<u>AVOCADO & HEIRLOOM TOMATO SALAD *</u> <i>red onion / bell peppers / citrus-cumin vinaigrette</i>	13
<u>SIGNATURE PAN SEARED SCALLOPS</u> <i>red tomato fondant / asparagus tips / tarragon saffron bouillabaisse</i>	18
<u>WINTER BEET SALAD</u> <i>grilled green onion / tangerine segments new potato / baby oak leaves / grapefruit vinaigrette</i>	12

PASTAS | NOODLES

<u>LOBSTER RAVIOLI</u> <i>house made lobster ravioli / saut�ed wild mushrooms artichoke / dried tomato / butter-wine emulsion</i>	25
	half portion available as appetizer
	15
<u>SESAME SEARED SNAPPER& MEMI BROTH *</u> <i>soba noodles / shiitake mushroom / baby bok choy cilantro / chili thread / scallion</i>	27
<u>GOAT CHEESE BASIL RAVIOLI</u> <i>golden beet reduction / tomato oil / vegetable brunoise</i>	22
	half portion available as appetizer
	12
<u>PAPARDELLE STROGANOFF</u> <i>saut�ed beef filet tips / mushrooms / pearl onion / pickle sour cream-bordelaise</i>	30
<u>WHOLE WHEAT PENNE WITH ROMANO BEANS *</u> <i>penne rigate / romano beans / stewed tomato zucchini / eggplant / goat cheese / roasted peppers / basil</i>	24
	add sliced chicken breast
	30

- Indicates a healthier alternative from the Hyatt STAYFIT program
 - Healthy, zero trans fat oil used in this establishment
 - A charge of 18% gratuity will apply to parties of eight or more

<u>SHRIMP AND SCALLOP LEMON RISOTTO</u> <i>spinach / cherry tomato lemon oil</i>	34
<u>ROASTED SEABASS</u> <i>apple-celery mash / turnips / roasted fennel / pearl onion oven-dried tomato / yellow tomato coulis</i>	32
<u>NEW YORK STEAK</u> <i>6 oz. cut / rosemary red potatoes / sautéed greens braised cipollini / port demi</i>	25
<u>TOMATO GLAZED SCOTTISH SALMON</u> <i>tomato fondant / mango risotto / glazed vegetable</i>	27
<u>CAGE FREE CHICKEN</u> <i>herb & garlic stuffed / rustic mashed potato farmer's market vegetable / fresh corn / marsala-porcini pan jus</i>	30
<u>14 OUNCE RIBEYE STEAK</u> <i>roasted garlic dauphinoise / haricot vert / madeira glaze</i>	35
<u>BRAISED LAMB STEW</u> <i>carrots / turnips / shelling beans / tomatoes fresh herbs / whole butter / onion / yams</i>	32
<u>GRILLED BEEF PETIT FILET *</u> <i>portobello mushroom / swiss chard / pan roasted potato / merlot demi</i>	28
	additional filet portion 18

BURGERS | ENTRÉE SALADS | SANDWICHES

<u>ANGUS OR TURKEY BURGER</u> <i>8oz. grilled burger / crisp lettuce / sliced tomato red onion / french fries / mustard herb dip</i>	17
<u>TRADITIONAL COBB SALAD</u> <i>grilled chicken / smoked bacon / egg / avocado blue cheese / tomatoes / lemon-dijon dressing</i>	19
<u>ENGLISH-STYLE CLUB</u> <i>shaved turkey / smoked bacon / fried egg tomato / shredded lettuce / dijon spread</i>	16
<u>GRILLED CHICKEN SANDWICH</u> <i>grilled chicken / ciabatta / sliced tomato crisp lettuce / herb spread / cucumber salad</i>	16
<u>CAESAR SALAD</u> <i>chopped romaine lettuce / traditional dressing fresh parmesan / white anchovy / warm garlic crouton</i>	16
	add sliced grilled chicken breast 19
	add grilled salmon 22