

Starters

BBQ Beef Brisket Quesadilla 9

Heirloom tomato salsa, chive sour cream

Pan Seared Crab Cake 11

Roasted corn, avocado, black bean salad, Cajun remoulade

Fried Calamari 9

Marinara fresca

Humbolt- Fog Crostini 10

Creamy blue goat cheese baked over ciabatta, spiced tomato jam

Melon Prosciutto with Shrimp 10

Autumn melon, peaches, sauvignon blanc vinaigrette

Qube Pizza 9

Pesto, roasted garlic, tomatoes,
parmesan cheese on lavash

***Yellow Fin Tuna Carpaccio 10**

Blue cranberry wasabi vinaigrette, rainbow wakame salad

Soups and salads

Roasted Chicken Tortilla Soup 9

Avocado, Pico de Gallo

Soup of the day 8

Caponata 9

Italian braised vegetable salad, crisp lettuce and herb salad

Beet Salad 12

Frisee, dried cherries, maytag bleu, pine nuts, shallot confit vinaigrette

Caesar Salad 11

Chopped romaine lettuce, traditional dressing, fresh Parmesan, white anchovy and a warm garlic crouton

add chicken 4 add salmon 6*

Traditional Cobb Salad 14

Grilled chicken, smoked bacon, egg, avocado, bleu cheese, tomato, lemon Dijon dressing

Mediterranean Salad 8

Baby cucumbers, sweet peppers, vine ripe tomatoes, sweet onion & kalamata olives with feta & basil vinaigrette

add chicken 4 add salmon 6*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

Sandwiches

Sandwiches are served with a pickle spear and a choice of terra chips, fries, or cucumber salad

***Angus Burger 13**

8oz. Angus burger, crisp lettuce, sliced tomato and red onion garnished with mustard herb dip

***English Club 12**

Shaved turkey, smoked bacon, fried egg, Dijon spread

Chicken Sandwich 12

Grilled chicken on ciabatta with sliced tomato, crisp lettuce, & herb spread

Classic Rubeen 12

Corned beef, sauerkraut, Swiss cheese, Russian dressing on rye bread

Cajun Chicken Wrap 11

Julienne fried chicken, onions, peppers, cheddar

Entrees

Butternut Squash Ravioli 18

Brown butter sage, nutmeg, shaved manchego

***Lacquered Salmon 21**

Cilantro & lime rice, baby bok choy, soy glaze

French Cut Chicken Breast 23

Wild mushroom hash, thyme & shallot jus

Red Snapper Vera Cruz 22

Blue corn crusted snapper, basil polenta, chilled yellow tomato salsa

***Fire Roasted Pork Chop 25**

Roasted red bliss potatoes, Chef's vegetable selection, demi glaze

Grilled Strip Loin Steak 28

Asparagus, Arugula & Parmesan Reggiano tossed with balsamic and extra virgin olive oil, roasted pine nuts

Braised Lamb Shank 25

Guajillo & ancho chile braised, cauliflower mash

Shrimp Carbonara 21

Cream orecchiette pasta, chopped apple wood bacon, peas, fresh cracked pepper