

# currents



## appetizers

chicken al pastor quesadilla  
pulled chicken on corn and flour tortillas, oaxaca cheese  
roasted tomato salsa, sour cream, lime  
\$10

beer boiled bratwurst  
sauerkraut, cornichons  
whole grain mustard  
\$10

grilled shrimp cocktail  
vodka cocktail sauce  
\$12

truffle fries  
parmesan, italian parsley, black truffle salt  
\$8

bbq chicken flatbread  
red onions, tangy bbq sauce, corn, cilantro  
\$8

mediterranean flatbread  
prosciutto, dates, wild arugula, balsamic glaze  
\$8

## soup and salad

conch and clam chowder  
cup \$5 bowl \$8

chicken tortilla soup  
cup \$5 bowl \$8

farm tomato salad  
(local)  
greek yogurt, goat cheese  
watercress, fleur de sel, mint  
\$8

caesar salad  
romaine spears, parmesan, white anchovy  
with warm garlic crouton  
\$10  
w/ grilled chicken \$13  
w/ shrimp or scallop \$15

cobb salad  
grilled chicken, smoked bacon, egg  
avocado, blue cheese, tomatoes  
with lemon dijon dressing  
\$14

## Express Two Course Lunch

*soup / sandwich / salad*

*tortilla soup*  
or  
*conch and clam chowder*

*1/2 chicken club*  
or  
*1/2 english club*

*caesar salad*  
or  
*farm tomato salad*

\$14

## sandwiches

8 oz angus burger  
butter lettuce, sliced tomato  
red onion, french fries  
\$12

english style club sandwich  
shaved turkey breast, smoked bacon  
fried egg, dijon spread  
house made kettle chips  
\$12

grilled chicken sandwich  
ciabatta bread, sliced tomatoes,  
iceberg lettuce herb spread  
cucumber salad  
\$11

turkey blt wrap  
roasted turkey, bacon,  
iceberg lettuce, tomato, mayo  
\$12

## specialties

grilled mahi mahi fish taco  
shredded cabbage  
cilantro-lime salsa, pico de gallo  
\$13

fish reuben  
(local)  
thousand island, sauerkraut  
swiss cheese, toasted rye bread  
\$14

braised short rib pappardelle  
tomato, spinach, toasted goat cheese  
red wine demi-glace  
\$12

blackened loch duart salmon  
(sustainable)  
cilantro lime quinoa  
lemon confit, micro greens  
\$18

At Hyatt our philosophy is based on our commitment to provide food and beverage that is nutritious, fresh and reflective of the local area.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.