

LUNCH

11:30am - 5:00pm

STARTERS, SOUPS AND SALADS

ROASTED CHICKEN TORTILLA SOUP 7
Avocado and pico de gallo

SOUP DU JOUR 6
Ask your server for the daily selection

SHRIMP COCKTAIL 13
Jumbo prawns served over ice with a horseradish cocktail sauce, cucumber salad and fresh lemon

ARUGULA, BOSCH PEAR AND REGGIANO SALAD 8
Lemon grapeseed dressing

CAESAR SALAD 7
Chopped romaine lettuce, traditional dressing, fresh parmesan, white anchovies and a warm garlic crouton

HOUSE SALAD 7
Baby greens, Roma tomato, artichoke, carrots, your choice of dressing

CREMINI MUSHROOM SKILLET 11
Savory pan roasted Cremini mushrooms, pancetta bacon, fresh herbs, served with garlic bread

CHICKEN AL PASTOR QUESADILLA 10
Corn and flour tortillas filled with pulled chicken, oaxaca cheese and roasted tomato salsa, served with sour cream

FRUIT MEDLEY 12
Sliced seasonal fruit served with a sesame yogurt sauce

SALAD ENTREES AND PIZZA

TEQUILA LIME GRILLED SHRIMP SALAD 14
Mixed baby greens, sweet peppers, roasted cipollini onions and corn bread croutons tossed in a cilantro lime vinaigrette

TRADITIONAL COBB SALAD 13
Grilled chicken, smoked bacon, egg, avocado, blue cheese and tomatoes, tossed with lemon Dijon dressing

GRILLED CHICKEN CAESAR 13
Chopped romaine lettuce, traditional dressing, fresh parmesan, white anchovy and a warm garlic crouton, topped with grilled chicken

SANTA FE CHICKEN PIZZA 16
Ancho chile tomato sauce, grilled chicken breast, sweet corn, black beans, pico de gallo, cilantro, jack and oaxaca cheeses

PIZZA MARGHERITA 14
Topped with fresh mozzarella, sliced Roma tomatoes, tomato sauce and fresh basil

ENTRÉES

GRILLED STRIP LOIN STEAK 20
Asparagus, arugula and parmesan reggiano tossed with balsamic and extra virgin olive oil, roasted pine nuts

BLACKENED HALIBUT TACOS 18
Folded in flour tortillas, served with lime cilantro mayonnaise, pico de gallo, rice pilaf and cucumber tomato salad

ORECCHIETTE AND PROSCIUTTO PASTA 14
Tossed in a creamy sauce with goat cheese, sun dried tomatoes and basil

PAN SEARED SALMON 19
Creamy white truffled polenta, sautéed arugula, fresh watercress salad with pickled red onions, tomatoes and lemon

ORGANIC CHICKEN 18
Seared chicken breast, wild mushroom hash, shallot and thyme jus

SANDWICHES

FRIED CRAB CAKE PO' BOY 18
Served with cajun remoulade, cole slaw, tomato on a ciabatta roll

ANGUS BURGER 14
8 oz grilled burger, crisp lettuce, sliced tomato and red onion garnishes. French fries and herb dip

ENGLISH STYLE CLUB SANDWICH 12
Shaved turkey, smoked bacon, fried egg and dijon spread

CHICKEN SANDWICH 13
Grilled chicken on ciabatta, sliced tomato, crisp lettuce and herb spread, served with a fresh cucumber salad

QUICK FIX 12
Chef's choice of half a sandwich and soup of the day

RUEBEN SANDWICH 12
Shaved house corned beef on rye toast, braised red cabbage, swiss cheese, 1000 island dressing, served with french fries

GRILLED PORTOBELLO 14
Layered with grilled eggplant, zucchini, yellow squash, onion, smoked mozzarella, on a wheat bun, served with a fresh cucumber salad

All Room Service orders are subject to state and local taxes, a delivery charge of \$3.00 and a service charge of 20%. The service charge includes a gratuity. Health Warning: Please notify your server if you have any food allergies or require special preparation, and we will be happy to accommodate your needs. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

