FROM OUR PANTRY

GRILLED HALLOUMI CHEESE 14
za’atar spiced pistachios | shaved fennel | arugula micro cilantro | strawberry champagne vinaigrette

GEM WEDGE 13
creamy tomato and parmesan vinaigrette crispy capers | focaccia croutons

GREEK SALAD 13
cucumbers | heirloom tomato | marinated feta gem lettuce | kalamata olives | herbed vinaigrette

GRILLED CALAMARI SALAD 14
arugula | peppadew pepper | shallot and guava vinaigrette | slow-roasted fennel | orange segments

DECK WINGS 12
choice of sauce: pineapple-coconut chili-honey glaze

FROM OUR STOVE

ALL SANDWICHES SERVED WITH OUR DOUBLE-CRISPY FRIES

CRAB CAKE SANDWICH 17
chipotle remoulade | lettuce crisp | honey wheat bun

DECK 16 BURGER* 15
smoked gouda | caramelized onion bacon marmalade | focaccia bun

GRILLED STEAK SANDWICH* 16
ciabatta bread | manchego cheese marinated peppers | chimichurri

CUBAN SANDWICH 13
mojo marinated pork | mustard | manchego | pickle

LENTIL VEGGIE BURGER 13
roasted corn salsa | paprika aioli | honey wheat bun

SERRANO FLATBREAD 13
roasted peppadew | stewed tomato | asiago cheese | lemon-infused arugula | frantoia olive oil

PAN-ROASTED FISH YOUR WAY* 22
choose a side: warmed farro salad seasonal vegetable | arugula salad | capers lemon | parmesan
choose a sauce: coconut rum butter | sherry glaze lemon | caper | garlic | frantoia

DESSERTS

ALL DESSERTS MADE IN-HOUSE

ASK ABOUT OUR HOMEMADE ICE CREAM FLAVORS 8

GRAND MARNIER-INFUSED CHOCOLATE MOUSSE 10
raspberry purée | citrus segments lime-whipped cream

CITRUS FLAN 10
classically done with a twist pineapple gastrique | macerated berries

BRANDY-INFUSED CHERRY CHEESECAKE 10
oreo crumb crust

— Richard Pelliccia, Executive Chef —

For children under 12: half-portions of menu items for 50% of the cost.

*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness. For your convenience, an 18% service charge is added to your bill.
DECK
sixteen