

***ENERGIZING,  
CLEVER AND  
CONFIDENT***

**THOUGHTFULLY SOURCED.  
CAREFULLY SERVED.**

We are on a journey to deliver food and beverage options that are both healthful and satisfying by using natural, sustainable sources.

We offer beverage options that are created with fresh local ingredients that reflect the season and have been thoughtfully sourced from our communities. Our drinks are carefully prepared and served, always striving to honor our guests' individual preferences.

We have already taken many steps on this journey and are committed to doing more. Our guests, our communities and our planet deserve it.

# FOOD *SMALL BITES*

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## **TRUFFLE FRIES**

With Parmesan cheese, parsley and white truffle oil. 8.00

## **WINGS**

Honey BBQ or Buffalo with cabbage slaw. 10.00

## **CHICKEN CAPRESE FLATBREAD\***

Chicken, buffalo mozzarella cheese, basil, pesto, tomato and balsamic. 10.00

## **CRISPY BRUSSELS**

With blue cheese and apple cider vinaigrette. 8.00

## **MINI-CRAB CAKES**

With cherry pepper remoulade and local grown micro-greens. 13.00

\*The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

# FOOD *LARGE BITES*

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## **CHICKEN QUESADILLA\***

Southwestern tortilla, Monterey Jack cheese, fire-roasted salsa and sour cream. 14.00

Beef 15.00

## **FISH TACOS**

Grilled mahi-mahi, shredded cabbage and cilantro-lime salsa. 14.00

## **SHRIMP PO-BOY**

With fried shrimp, lettuce, tomato and fries. 15.00

## **STRAUSS GRASS FED ANGUS BURGER\***

Brioche bun, red onion jam, Adams Reserve Cheddar cheese, Bibb lettuce, tomato, pickle and fries. 14.00

## **BLACKENED GROUPE**

Cherry pepper remoulade, tomato, butter lettuce, ciabatta and fries. 16.00

