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RESTAURANT & BAR

STARTERS

Homemade Empanadas (3) 16
short rib, olive & raisin stuffed turnovers, salsa criolla

Summer Bruschetta ✓ 16
strawberries, peaches, burrata cheese, raspberry balsamic reduction, crispy lavosh

Ceviche Mixto 🌱 18
shrimp, scallop & fish of the day with yellow chile leche tigre, chile caribe, red onion & cilantro

Dip Trio 🌱 ✓ 14
carrot-basil dip, homemade chickpea hummus & guacamame, topped with baby carrots, celery & radishes

Chicken Wings 16
carrot & celery sticks
your choice of jerk seasoning, teriyaki or buffalo
multiple sauces 2

SOUPS & SALADS

Soup of the Day 11/14

Gazpacho 🌱 ✓ 11/14
traditional spanish cold soup, cucumber, tomato, bell peppers, sherry vinegar & EVO oil

Summer Mixed Greens 🌱 ✓ 12/16
heirloom cherry tomatoes, cucumbers, radishes, preserved lemon vinaigrette

Berry Creek Salad ✓ 16
mixed greens, goat cheese, barley, orange segments, toasted pistachio & fresh strawberries, agave vinaigrette

Wedge Salad 🌱 15
iceberg lettuce, tomatoes, crispy bacon, radishes, cucumbers, blue cheese dressing

Caesar Salad 13/16
chopped romaine lettuce, Parmesan cheese, garlic croutons, anchovy dressing
add grilled chicken 7
add pan seared skuna bay salmon (5oz) 12

FLATBREADS

Tomato Mozzarella ✓ 16
basil-tomato sauce, roasted tomatoes, mozzarella & fresh basil

Spicy Chicken Sausage 18
hatch chile chicken sausage, fire-roasted peppers, fontina cheese

Palm Hearts & Artichokes ✓ 18
Parmesan cream, baby spinach, Greek olives
add prosciutto 4

MAINS

Fish & Chips 25
beer battered grouper, grilled lemon, homemade tartar sauce & fries

Truffle Mac & Cheese ✓ 19
brie & fontina cheeses, herb breadcrumb topping
add grilled chicken 5
add shrimp 7

Crab Melt 18
celery, onion, garlic, mustard, Tabasco, Swiss cheese on toasted ciabatta bread

Turkey Montecristo 16
oven roasted turkey, sharp cheddar cheese, chunky cranberry sauce on egg dipped pullman bread

Brisket Reuben 18
house smoked corned beef, sauerkraut, 1,000 island dressing, pickles & Swiss cheese on marble rye

Harvest Burger 20
angus beef, mustard aioli, Vermont cheddar, crispy onions, lettuce & tomatoes on brioche
add bacon, mushroom, avocado 3
substitute Beyond Burger Patty 2
substitute salmon 4

sandwiches & burger include fries or green salad;
substitute Caesar, seasonal fruit, sweet potato or
truffle fries 3

LUNCH MENU

ASK ABOUT OUR DAILY SPECIALS!

Lunch menu available 11am-3pm

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

2% culinary appreciation surcharge added to all food items. A \$6 split charge for salads/soups and entrees will be applied upon sharing menu items.

Modifications to orders that require an extra step in preparation may incur additional charges.

🌱 = gluten free

✓ = vegetarian