



Express Lunch Station 19.50

Mon-Fri 11:30am-2pm

Choice of: soup served tableside with a daily themed action station entrée & a carved item, salad, starch, vegetable & desserts

Mon: Italian

Tues: Taco Tuesday

Weds: Asian

Thurs: Caribbean

Fri: Fish Friday

QR CODE



APPETIZERS

Sesame Crusted Ahi Tuna Tacos (2) 14 (3) 17
mango guacamole, cilantro, cabbage slaw

Fried Calamari 15
garlic lemon aioli, charred lemon, herbs

Chicken Wings 15
Choice of garlic parmesan, buffalo or Korean BBQ
10 wings, celery sticks, ranch or blue cheese

Grilled Halloumi 15
fresh watermelon, candied walnuts, mango mint
dressing, baby greens

FLATBREAD

Italian Burrata 17
burrata, provolone, asiago, garlic oil, roasted
tomatoes, herbs

Barbeque Chicken 17
BBQ sauce, grilled chicken, provolone, fire roasted
corn, red onion, drizzled with chipotle ranch &
scallions

Fennel & Onion 17
caramelized fennel, red onion, crumbled feta, zaatar,
cultured cream, thyme

SOUPS

French Onion Soup 9
provolone cheese, crouton, green onion

Chef's Seasonal Soup 8
changes daily

ENTRÉE SALADS

Ancient Grain Bowl 18
grilled chicken, tricolor quinoa, black bean & corn
salsa, cherry tomatoes, avocado, feta, salsa verde, Greek
yogurt drizzle

Caesar Salad 16
romaine hearts, creamy caesar dressing, roasted
tomatoes, shaved parmesan, focaccia crisp

Greek Salad 16 VEG
local arcadian greens, peppers, tomato, kalamata
olives, red onion, cucumber, feta, oregano vinaigrette,
naan croutons

Heirloom Baby Tomato Salad 14
vine ripened baby tomatoes, burrata, wild arugula,
basil vinaigrette, grilled herb baguette

Proteins

Grilled Chicken Breast 6

Seared Atlantic Salmon 8

Applicable Sales Tax Will Be Added to Your Bill * 20% Surcharge for all split plates * 18% Gratuity
Added to Parties of six or more * Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of food borne illness, especially if you have certain medical conditions.



ENTREES

Seared 14oz Delmonico Ribeye 54

rosemary roasted fingerling potatoes, garlic French beans, roasted shallot herb butter

Sautéed Scallops 32

summer truffle corn puree, grilled asparagus, wild mushrooms, bacon jam, crispy leeks

Pan Seared Atlantic Salmon 29

cannellini bean & tomato salad, wilted garlic spinach, arugula pesto

Herb Roasted Chicken Breast 27

Boursin whipped potatoes, poached French beans, roasted chicken jus

Garganelli Pasta 24 GF available

kale, roasted tomatoes, chicken Italian sausage, grappa cream, asiago, herbs

SANDWICHES & BURGERS

GF available on sandwiches

Served with tomatoes, lettuce, red onion, pickles, Choice of sweet potato or french fries

½ Pound Signature Burger 18

on a toasted challah bun

Choice of: applewood smoked bacon, avocado, fried egg, smoked Amish cheddar, swiss, provolone, American

North Coast Turkey Club Sandwich 16

smoked turkey, lettuce, tomato, smoked bacon, pesto aioli, multi-grain bread

Add-ons: Avocado 1

Chicken Sandwich 15

Cajun marinated chicken, bacon, smoked Amish cheddar, pickled red onion, tomato aioli, baby lettuce, toasted challah bun

Open Faced Portobello 15

roasted portobello, caramelized onion, roasted red pepper, sundried tomato tapenade, goat cheese, arugula, grilled olive bread

SIDES 5

fries, sweet fries, house salad, grilled vegetables, rosemary roasted fingerling potatoes

DESSERTS

Triple Chocolate Cake 10

chocolate bundt cake with sweet cream filling, chocolate glaze, fresh berries, chocolate sauce

Almond Cream Tart 10

raspberry jam, almond frangepan, fresh berries, mixed berry sauce, toasted candied almonds

3 Scoops of Ice Cream 8

chocolate or vanilla

Seasonal Cheesecake 10

graham cracker crumble, seasonal accompaniments

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