

Express Breakfast Station 17

Mon-Fri 6:30am-10:30am

Choice of: oatmeal or grits served tableside with coffee, tea or decaf
Choice of: eggs any style or an omelet, meat, potatoes & griddle item
Choice of: fruit & yogurt in mason jars

QR CODE



FROM THE GRIDDLE

Brioche French Toast 17

peach compote, whipped Amish butter, powdered sugar, Ohio maple syrup

Buttermilk Pancakes 16

mixed berries, whipped Amish butter, powdered sugar, Ohio maple syrup

Continental Breakfast 15.50

freshly baked croissants, muffins, Danish pastries, preserves, butter, orange juice, coffee

Cleveland Bagel Company 7

Plain, Rosemary, or Everything

cream cheese, preserves

Toasted Breads 4

white, whole wheat, rye, whole grain, cinnamon-raisin, gluten-free white

CEREAL

Irish Steel Cut Oatmeal 8

raisins, brown sugar, cinnamon

Granola Parfait 8

house-made granola, California berries, vanilla Greek yogurt, lemon curd

Assorted Cereal 5.50

choice of Milk

Add Fresh Fruit to Any Grain 4

sliced bananas, fresh berries, or pineapple

FRESH FRUITS

Whole Sectioned Indian River Grapefruit 7.5

ruby marsh grapefruit Sections

Fresh Cut Fruit 7

SIDES 5

apple smoked bacon, pork sausage, chicken apple sausage, Canadian bacon, grits, potato pancakes

BREAKFAST SPECIALTIES

Eggs Benedict Classic 19

Canadian bacon, poached farm fresh eggs, toasted English muffin, hollandaise, chopped parsley. Served with potato pancakes.

Create Your Own Three Egg Omelet 17

Choice of the Following Ingredients: tomato, scallion, peppers, spinach, mushroom, ham, turkey sausage, bacon, sausage, cheddar, swiss, American. Served with potato pancakes.

Power Wrap 16

scrambled egg whites, roasted wild mushrooms, smoked turkey, wilted spinach, feta, tomato wrap, salsa. Served with fresh cut fruit.

Avocado Muffin 16 **DF**

crushed ripe avocados, poached farm fresh eggs, toasted English muffin, olive oil roasted tomatoes. Served with potato pancakes.

Power Bowl 13.5

oats, almond milk, Greek yogurt topped with fresh & dried berries, mixed nuts, fresh mint.

BEVERAGES **GF**

Juice 5

orange, grapefruit, apple, pineapple, tomato, V8, cranberry

Smoothie of the Day 6

Freshly Pressed Juice 8

orange, grapefruit, carrot

Coffee *regular or decaffeinated* Small 4/ Large 6

Espresso 4

Cappuccino 5

Café Latte 5

Hot Tea Small 4/ Large 6



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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