Lunch
11AM-3PM

Starter
ONION SOUP
Crisp Croutons, Swiss, Provolone

SOUP OF THE DAY

CULINARIA SALAD
Mixed Greens, Heirloom Tomatoes, Feta, Oregano Vinaigrette

*CLASSIC CAESAR
Romaine, Crisp Croutons, Shaved Parmesan

Main Course

GRILLED SALMON & HEIRLOOM TOMATO SALAD
Mixed Greens, Herbed Goat Cheese, Balsamic Reduction, XVO, Sunflower Seeds

THAI PEANUT RICE BOWL
Caramelized Vegetables, Jalapeño, Herbs, Ginger Sesame, Coconut Aioli, Peanuts

CRAB CAKES
Crispy Lemon Artichokes, Cucumber Salad, Basil Caper Aioli, Bacon Crumble

BLACKENED POBLANO SHRIMP SKEWER
Southwestern Rice, Corn Salsa, Poblano Crema

*SWEET & TANGY BURGER
Bourbon Peaches, Bleu Cheese Fondue, Applewood Smoked Bacon, Crispy Jalapeño Rings, Brioche Bun

Sweet Treat

SORBET
Choose Lemon or Strawberry

Dinner
3PM-CLOSE

Starter
ONION SOUP
Crisp Croutons, Swiss, Provolone

SOUP OF THE DAY

CULINARIA SALAD
Mixed Greens, Heirloom Tomatoes, Feta, Oregano Vinaigrette

*CLASSIC CAESAR
Romaine, Crisp Croutons, Shaved Parmesan

HEIRLOOM TOMATO SALAD
Mixed Greens, Herbed Goat Cheese, Balsamic Reduction, XVO, Sunflower Seeds

CRAB CAKE
Crispy Artichokes, Cucumber Salad, Basil Caper Aioli, Bacon Crumble

Main Course

BLACKENED POBLANO SHRIMP SKEWERS
Southwestern Rice, Corn Salsa, Poblano Crema

*GRILLED SALMON
Herbed Goat Cheese, Southwestern Rice, Bourbon Peaches, Balsamic Glaze

GRILLED PORK RIBS
Sweet Chili BBQ Sauce, Thai Peanut Cucumber Relish, Scallion-Jalapeño Coconut Cornbread

*FLAT IRON STEAK
Truffle Herb Butter, Parmesan Brussels Sprouts, Garlic Mashed Potatoes

GNOCCHI
Pan cotta, Crispy Lemon Artichokes, Bleu Cheese Crema

Vegetarian option available upon request

Dessert

BROWN BUTTER BLUEBERRY ALMOND CAKE
Vanilla Ice Cream, Blueberry Sauce, Lemon Caramel

COVER 3
DINE-IN OR TAKE-OUT. No Modifications or Substitutions.