

STARTERS

ceviche • 10.75

marinated in lime juice with jalapeño, red onion & cilantro

acapulco shrimp • 8.00

in a spicy tomato cocktail sauce with fresh lime, cilantro & jalapeños

bruschetta **V** • 9.00

balsamic-marinated tomatoes with basil & Parmesan cheese

shrimp & crab dip • 12.50

poblano peppers in baked cheeses served with tortilla chips

hummus trio **V** • 8.75

roasted red pepper, red beet & traditional hummus

chicken & shrimp tostadas • 9.00

with roasted corn & poblano salad, spicy Guajillo chili sauce & microgreens served over homemade guacamole

goat cheese-stuffed artichokes • 11.25

baked & served with toast points

LUNCH SPECIALS

choose 2

soup, small salad or half sandwich • 11.00

combo • 12.00

soup, small salad & half sandwich

pizza & salad • 11.00

personal pizza with one topping & small salad

SAVORY BOWLS

tortilla soup

cup 4.50 • bowl 6.00

shrimp & crab bisque

cup 5.25 • bowl 6.50

add grilled garlic cheese bread sm 1.50 • lg 4.50

LEAFY GREENS

caesar • 5.75

with homemade garlic-basil croutons

gorgonzola • 5.75

field greens in Gorgonzola dressing with caramelized walnuts

baby spinach • 5.75

strawberries, baby portobello, bacon & red onions in poppyseed dressing

house • 5.75

tomato, cucumber, red onion & crumbled feta, dressed with aged balsamic vinaigrette

add grilled garlic cheese bread sm 1.50 • lg 4.50

SALADS WITH SUBSTANCE

serrano chicken caesar salad • 12.25

grilled chicken, cilantro, pepper jack cheese, tortilla chips, with serrano pepper Caesar dressing
substitute grilled shrimp • 14.25

cobb salad • 12.25

fried or grilled chicken, bacon, egg, ripe tomato, cucumber, cheddar cheese, with honey mustard dressing

asian salad • 14.25

mixed greens in an Asian plum dressing, served with seared tuna, red & gold bell peppers & crispy wonton strips

st. tropez salad • 14.25

Greek salad with sautéed peppered salmon

ARTISAN PIZZAS

margherita **V** • 12.25

sauceless pie with mozzarella, roma tomatoes, basil & aged Parmesan cheese

american pie • 14.25

heart-stopping meat-indulging pizza with tomato sauce, mozzarella, Canadian bacon, pepperoni, Italian sausage & ground beef

the cosmo • 15.75

spicy vodka-spiked tomato cream sauce with prosciutto, topped with smoked gouda, Canadian bacon, portobellos, Italian sausage & goat cheese

SANDWICHES

greek chicken pita • 10.00

hummus, cucumber, red onion, roma tomatoes, lettuce & feta with fries or Greek salad

beef & lamb gyro • 10.25

with tzatziki sauce; choice of Greek salad or fries

grilled chicken • 9.75

cheddar cheese, bacon, sun-dried tomato aioli on a kaiser bun with fries

chicken salad • 10.00

pears, sundried cherries, walnuts on wheat bread with fries

turkey & brie • 10.75

with pears & melted creme de brie on a croissant with fries

calypso club • 10.75

jerk chicken, ham, bacon, cheddar, swiss cheese on wheat bread with fries

EDGY VEGGIES

grilled portobello **V** **G** • 13.25

with quinoa, asparagus & roasted red pepper coulis

grilled polenta **V** **G** • 12.25

with slow-roasted tomatoes, shishito peppers & shaved zucchini topped with chimichurri sauce

HAPPY HOUR:
4:30-6:30PM
MON-FRI

LUNCH DELIVERY

We can deliver personal lunches or cater to group meetings

360 PLATES

salmon oscar **G** • 17.25

flame-grilled & topped with crab & dill-spiked hollandaise, served with asparagus

miso sea bass • 23.50

with jasmine rice, sautéed apples & bok choy

fish tacos • 12.25

beer-batter fried, grilled or blackened, with cabbage, carrots, jicama & mozzarella, topped with chipotle-sour cream & served with southwestern black beans, cilantro lime rice & tortilla chips

lobster enchiladas • 17.75

with lobster, shrimp & jalapeño-jack cheese, topped with tomatillo sauce, served with a potato & egg spanish tortilla & Parmesan kale chips

pan-roasted striped bass • 17.25

on a bed of kale & quinoa, served with cucumbers & tomatoes in a basil-mint vinaigrette

red snapper bouillabaisse • 22.50

pan-seared atop lump crab, topped with avocado & caper-spiked salsa verde, with grilled garlic bread

fish & chips • 12.25

with malt vinegar, tartar sauce & cole slaw

chicken-fried ribeye • 14.00

melt-in-your-mouth ribeye, battered & fried until golden brown, complimented by homemade sausage cream gravy, Texas toast, smashed potatoes & broccoli

filet • 28.95

topped with Gorgonzola walnut butter, served with asparagus & port wine bordelaise

chargrilled burger • 10.75

served with lettuce, tomato & red onion on a kaiser bun with fries

V vegetarian

G no gluten-containing ingredients

Allergies? Our kitchen uses wheat, soy, milk, egg and nut products. Please talk to a manager & chef about your dietary restrictions. Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness.

Brunch is served Saturday and Sunday, 11:00 AM to 3:00 PM

TOP OF THE MORNING

eggs benedict • 9.75

a classic, open-faced english muffin topped with canadian bacon, poached eggs and hollandaise sauce; served with breakfast potatoes

breakfast tacos • 9.25

scrambled eggs with potatoes, cheddar & pepper jack cheese, your choice of chorizo, ham or bacon in white corn tortillas; served with breakfast potatoes

bananas foster french toast • 11.50

french toast topped with bananas, candied walnuts & brandy cinnamon syrup; served with bacon and breakfast potatoes

huevos rancheros • 9.50

eggs any way you want 'em over white corn tortillas topped with ranchero sauce; served with breakfast potatoes

breakfast pizza • 10.25

with prosciutto, fontina cheese, arugula & a fried egg

smoked salmon lox sliders • 10.25

smoked salmon on mini bagels with caper-dill cream cheese & red onion marmalade

belgian waffle • 5.00

add fruit cup • 1.75

OMELETS

SERVED WITH BREAKFAST POTATOES

spinach & goat cheese • 10.25

ham & swiss cheese • 10.25

smoked salmon • 10.25

house-smoked salmon, cream cheese, red onion & tomato

360 omelet • 10.25

breakfast sausage, bacon, red & green peppers with cheddar cheese

\$3 bloody marys & mimosas
**brunch only*

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