

Soup & Salads

GF = Gluten Free

Soup du Jour

Cup 4.50 Bowl 6

House Salad-GF

Petite 5.50 / Full 8

*Local Mixed Greens, Cucumbers, Tomatoes, Carrot,
Radish & Sherry Shallot Vinaigrette*

Baby Iceberg Wedge - GF 9

*Applewood Smoked Bacon, Tomato, Red Onion, Crumble Goat Cheese
and Hard Boiled Egg Drizzled with Blue Cheese Dressing*

Enhance your salad for an additional charge
Grilled Chicken 6, Grilled Shrimp 8 or Ora King Salmon 12

Pesto Grilled Shrimp Caprese

Petite 10 / Full 18

*Baby Spinach tossed in Balsamic Vinaigrette, with Local Tomatoes,
Fresh Mozzarella Cheese, Kalamata Olives and Ciabatta Croutons*

Hearts of Romaine Caesar

Petite 5.50 / Full 8

Herb Croutons, Shaved Parmesan, Anchovies & Blistered Tomatoes

Spa Platter 14

*Cantaloupe, Honeydew, Pineapple & Assorted Berries
Choice of Waldorf Chicken Salad, Albacore Tuna Salad, or Cottage Cheese
and Fresh Baked Banana Nut Muffin*

Beets and Smoked Duck Breast-GF 20

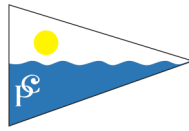
*Baby Arugula tossed in Blood Orange Vinaigrette with Toasted Macadamia Nut,
Pickled Shallot, Crumbled Blue Cheese and Roasted Beets*

Cobb Salad - GF

Petite 8 / Full 14

*Grilled Chicken, Crumbled Blue Cheese, Tomatoes,
Avocado and Applewood Smoked Bacon on Local Organic Greens
Tossed in Mustard Balsamic Vinaigrette*

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs,
or seafood may increase the risk of foodborne illnesses.*



Sandwiches

All Sandwiches and Burgers are served with chips, pickle, and cherry peppers.

We also have Gluten Free Buns and Sliced Bread Available.

Substitute French Fries for \$1.50 or Onion Rings, Sweet Potato Fries, Side House Salad or Caesar for \$2.50

Beef and Brie 16

Roasted Beef Tenderloin Broiled with Burgundy Braised Onions, Wild Mushrooms and Brie Cheese on Toasted Ciabatta with Roasted Red Pepper Aioli

Grilled Chicken Breast 14

All Natural Chicken Breast topped with Cheddar Cheese on a Toasted Brioche Bun with Lettuce, Tomato, Onion and Side of Honey Mustard Sauce

Reuben “Your Way” 14

Corned Beef and Sauerkraut or Turkey and Vegetable Slaw Griddled on Rye with Swiss Cheese and a side of Thousand Island Dressing

“Damfino” Fish Sandwich Market Price

Prepared Blackened, Grilled or Crispy Fried with Cole Slaw & Choice of Remoulade or Tartar Sauce

Deli Turkey Club Sandwich 12

Applewood Bacon, Lettuce, Tomato & Black Pepper Mayonnaise on your Choice of Toasted White, Wheat, or Rye Bread

BLT 10

Applewood Smoked Bacon, Vine Ripe Tomato, Crisp Lettuce, Mayonnaise on Toasted White, Wheat or Rye Bread

1/2 Turkey Club Sandwich or 1/2 BLT with a Cup of Soup du Jour 11

Sides

Basket of Onion Rings or Sweet Potato Waffle Fries 6.50

Superfood Slaw - GF 3

Fresh Fruit - GF 3

Basket of Fries - Ranch, Cajun, or Sea Salt & Pepper - GF 4

Hand Formed Burgers

Black Angus Beef Burger 15

USDA Prime Chuck, Short Rib, & Brisket Blend with Choice of Aged Cheddar, Swiss or Blue Cheese

Add-ons: Cage Free Fried Egg \$2, Applewood Smoked Bacon \$3,

Caramelized Onions \$1, Sautéed Wild Mushrooms \$1

Grilled Veggie Stack 12

Portobello, Bell Peppers, Red Onion, Zucchini, Yellow Squash, Provolone and Pesto Aioli on a Toasted Ciabatta Roll

Lamb Burger 16

Garlic Seasoned Lamb with Feta Cheese, Roasted Red Pepper & Tatziki Sauce