

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

Asian Grilled Shrimp Salad

Petite 10 / Full 17

*Kaiware Radish Sprouts, Snow Peas, Mandarin Orange Segments, Five Spiced Peanuts,
Shaved Carrot and Radish over Mixed Greens tossed in Sesame Ginger Vinaigrette*

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*

Crab Louie Stuffed Avocado 18

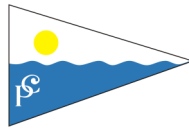
*Grilled Asparagus, Hard Boiled Egg, Baby Heirloom Tomatoes, Croutons
and Cucumber over Romaine Spears tossed in Creamy Louie Dressing*

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

Boca Barbeque Pulled Pork 15

*Slow Smoked Pork Shoulder in a Bourbon B.B.Q. Mop Sauce with Baby Arugula,
Pickled Red Onion and Smoked Blue Cheese on a Toasted Ciabatta Roll*

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*

Foie Gras Brat 16

*Grilled Foie Gras Bratwurst with Black Truffle Dijon Mustard and
Caramelized Onions on a Toasted New England Roll*

“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*