

## **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

### **Crispy Coconut Shrimp & Watercress**

**Petite 10 / Full 17**

Lychee, Pickled Pineapple, Avocado, Toasted Brazil Nut, Shaved Radish and  
Cucumber over Red Watercress tossed in Passion Fruit Vinaigrette

### **Hearts of Romaine Caesar**

**Petite 5.50 / Full 8**

Herb Croutons, Shaved Parmesan, Anchovies & Blistered Tomatoes

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

### **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

### **Baby Iceberg Wedge-GF 9**

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

### **Chef Salad 14**

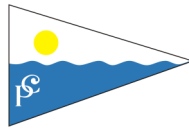
Black Forest Ham, Turkey Breast, Cheddar, Swiss, Grape Tomatoes, Chopped Egg and  
Rye Croutons over Baby Arugula tossed in a Poppy Seed Dressing

### **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

### Vegetarian Pita 13

Baby Arugula, Red Watercress, Roasted Peppers, Cucumber,  
Black Eyed Pea Fritters and Tatziki Sauce in a Warm Pita

### Grilled Chicken Breast 14

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

### Crab Cake Sliders 16

Pan Seared Crab Cakes with Baby Arugula and  
Remoulade Sauce on Toasted Brioche Slider Buns

### “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