

Soup & Salads

GF = Gluten Free

Soup du Jour

Cup 4.50 Bowl 6.00

House Salad

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

Petite 5.50 / Full 8

Grilled Gulf Shrimp Fatoush

Petite 9 / Full 16

Feta Cheese, Pita Chips, Marinated Cucumber, Bell Peppers, Red Onion and Baby
Heirloom Tomatoes on Baby Arugula tossed in Lemon-Oregano 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 10

Spa Platter 14

Cantaloupe, Honeydew, Pineapple & Assorted Berries
Choice of Waldorf Chicken Salad, Albacore Tuna Salad, 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

Grilled Marinated Skirt Steak Salad -GF 19

Demi-Sec Red Globe Grapes, Smokey Blue Cheese, Toasted Marcona Almonds,
and Shaved Radish on Fresh Local Greens tossed in Balsamic Vinaigrette

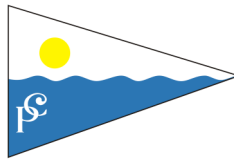
Cobb Salad -GF

Petite 8 / Full 14

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

Executive Chef - Michael Klocinski

*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, Side House Salad or Caesar for \$2.50

Shaved Beef Tenderloin 13

Chilled Medium Rare Tenderloin with Horseradish Mayonnaise,
Crisp Lettuce, Tomato and Onion on Rye Toast

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

Smoked Salmon Bagel 15

Scottish Smoked Salmon on toasted Everything Bagel with Dill Cream Cheese,
Baby Arugula, Pickled Shallot, Shaved Cucumber and Fried Capers

“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 6.5

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 14

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