

## 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 14**

### Blackened Shrimp & Baby Arugula-GF

Petite 10 / Full 18

*Tossed in Key Lime Vinaigrette with Kumquats, Teardrop Peppers,  
Shaved Radish, Carrot, Macadamia Nuts and Feta Cheese*

### 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*

### Beef and Blue 18

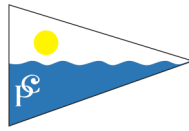
*Marinated Skirt Steak over Baby Kale tossed in Balsamic Vinaigrette with Crumbled Blue Cheese,  
Grape Tomatoes, Pickled Red Onion, Avocado and Focaccia Croutons*

### 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

### Mad Italian Melt 15

*Capicola, Prosciutto, Genoa and Soppressata Salami, Provolone Cheese, Marinated Baby Arugula, Red Onion and Vine Ripe Tomato on a Toasted Baguette with Pesto 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*

### Bronzed Dolphin Fish Tacos 15

*Lightly Cajun Dusted Mahi-Mahi Fingers in Flour Tortillas with Shaved Radish & Cabbage, Queso Fresco, Pineapple Salsa and a side of Baja Sauce*

### “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*