

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

Grilled Shrimp and Baby Spinach-GF Petite 9 / Full 16

Applewood Smoked Bacon, Hard Boiled Egg, Shaved Red Onion, Beech Mushrooms and Feta Cheese tossed in Banyules 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

Roasted Duck Confit and Baby Kale 16

Granny Smith Apple, Pickled Corn Relish, Five Spice Roasted Pumpkin and toasted Pepitas tossed in an Apple Cider Brie 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.



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

Mediterranean Skirt Steak Wrap 16

Sliced Marinated Skirt Steak wrapped in a Garlic Herb Tortilla with Roasted Peppers, Baby Kale, Sun Dried Tomato, Feta Cheese, Kalamata Olives, Marinated Cucumbers and Pesto Aioli

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

Shrimp Monte Cristo 15

Sautéed Gulf Shrimp, Crispy Prosciutto and Fontina Cheese griddled on Brioche Bread in a Savory Egg Batter with a side of Hot Pepper Jam

"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 6.50 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