Introduction

French Onion Soup  crouton, beef broth, provolone cheese  10.00
Parmesan Garlic Fries  freshly parmesan cheese, confit garlic, black truffle aioli  10.00
Crispy Calamari  pickled onions, mixed herb, preserved lemon remoulade  13.00
Nashville Hot Chicken Wings  Nashville style hot sauce, buttermilk ranch  12.00

Salads

5 oz. Seared Tuna* Green Salad  18.00
mandarin oranges, peanuts, green papaya, avocado, sweet chili cucumber dressing
Kale & Brussels  10.00
cranberries, pickled fennel, baby kale, shredded Brussels, fennel vinaigrette
Caesar  12.00
romaine, red oak lettuce, endive, croutons, parmesan cheese
Mixed Green  12.00
roasted butternut squash, pecans, radish, Midnight Moon chèvre, lemon vinaigrette

Add Protein
grilled chicken $4 | beef* tenderloin $6 | grilled shrimp* $8

Sandwiches
choice of French fries or side salad

Tempura Halibut* cilantro slaw, caper aioli, brioche bun  19.00
House Made Veggie Burger  black bean, pepper jack cheese, spicy tofu mayo  18.00
Crab Cake* Sandwich  brioche bun, caper aioli, confit tomato, cilantro slaw  20.00
1700 Club  multigrain bread, turkey, pecan smoked bacon, chipotle aioli  15.00
Bacon Cheddar Burger*  brioche bun, Aspen Ridge beef, white cheddar, bibb lettuce, confit tomato, Nueske's bacon, whole grain mustard aioli  19.00

For parties of 6 people or larger, an automatic 19.5% gratuity will be added.

*These items may be cooked to order.
Consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness.
Please inform your server if anyone in your party has a food allergy.
Entrée

Spaghetti Carbonara  carbonara sauce, black pepper, parmesan, bacon lardons  19.00
Seared Salmon*  white bean & tomato ragout, fennel, arugula  28.00
Herb Crusted Chicken Breast  whipped potatoes, crispy brussels, butternut squash, chicken jus  26.00

Sides

Cilantro Coleslaw  6.00
Mashed Potatoes  6.00
Crispy Brussels Sprouts & Butternut Squash  6.00

Dessert

Warm Molten Chocolate Cake  mango ganache, dulce de leche ice cream, 13.00
vanilla mango compote  (allow 15 minutes for baking)
Strawberry Rhubarb Tart  oat, streusel, caramel sauce, vanilla ice cream  11.00
Lemon Blueberry Crème Brûlée  fresh berries  10.00

Cold Press

Awaken  carrot, grapefruit, ginger, orange  8.00
Cleanse  apple, celery, lemon, ginger, orange, spinach  8.00
Boost  apple, lemon, ginger  8.00
Fresh Squeezed Orange Juice  8.00

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12.1.2019