

FOR THE TABLE

ceviche • 10.75

halibut, lime juice, jalapeño, red onion, cilantro

shrimp & crab dip • 10.50

poblano peppers in baked cheeses, tortilla chips

goat cheese-stuffed artichokes • 10.00

baked, served with toast points

hummus trio • 8.75

roasted red pepper, red beet, traditional hummus

SOUPS & SALADS WITH SUBSTANCE

all dressings are made in house

serrano chicken caesar salad • 12.25

grilled chicken, cilantro, pepper jack cheese, tortilla chips,

serrano peppers, Caesar dressing *substitute grilled shrimp • 14.25*

st. tropez salmon salad • 14.25

Scottish peppered salmon, Greek salad

seared tuna ahi salad • 14.25

mixed greens, red bell peppers, carrots, crispy wonton strips, Asian plum dressing

cobb salad • 12.25

fried or grilled chicken, bacon, egg, avocado, tomato, cucumber, cheddar cheese, honey mustard dressing

house-made tortilla soup OR shrimp & crab bisque • 6.50

ARTISAN PIZZAS

margherita • 12.25

sauceless pie with mozzarella, tomatoes, basil & aged Parmesan cheese

the cosmo • 15.75

Canadian bacon, portobellos, Italian sausage, house-made spicy vodka cream sauce, gouda goat cheese

american pie • 14.25

Canadian bacon, pepperoni, Italian sausage, ground beef, house-made Italian pizza sauce, fresh mozzarella


LUNCH SPECIALS • \$11


combo

full sandwich, with cup of soup, house or Caesar salad

pizza & salad

personal pizza with one topping, house or Caesar salad

 vegetarian

 no gluten-containing ingredients

Allergies? Our kitchen uses wheat, soy, milk, egg and nut products. Please talk to a manager & chef about your dietary restrictions. Consuming raw or under-cooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness

SANDWICHES

all sandwiches are served with fries

chicken pita • 10.00

hummus, cucumber, onion, tomatoes, lettuce, feta

beef & lamb gyro • 10.25

with tzatziki sauce, lettuce, tomato, onion

turkey & brie • 10.75

with pears, melted creme de brie on a croissant

calypso club • 10.75

jerk chicken, ham, bacon, cheddar and swiss cheeses, dijonnaise, wheat bread

grilled chicken • 9.75

cheddar cheese, bacon, sun-dried tomato aioli, challa bun

LAND

chargrilled burger • 10.75

lettuce, tomato, onion, fries

chicken-fried ribeye • 14.00

Certified Angus Beef® ribeye, house-made sausage cream gravy, Texas toast, smashed potatoes, broccoli

grilled portobello **V** **G** • 13.25

quinoa, asparagus, roasted red pepper coulis

pan-fried chicken breast • 11.75

house-made sausage cream gravy, smashed potatoes, broccoli, Texas toast

SEA

fish tacos • 12.25

north Atlantic cod (beer-battered, grilled or blackened), cabbage, carrots, jicama & mozzarella, chipotle-sour cream, southwestern black beans, cilantro lime rice

pan-roasted salmon **G** • 13.25

thyme salmon, roasted root vegetables

add crab & dill hollandaise • 3.75

fish & chips • 12.25

north Atlantic cod, malt vinegar, cole slaw

add house or Caesar salad to any entrée • 4.75

DESSERTS • \$5.50

sticky toffee pudding

bread pudding, toffee sauce, crispy candy cup, Henry's Homemade™ vanilla bean ice cream

crème brûlée

classic vanilla bean custard, caramelized sugar crust, seasonal berries

decadent chocolate toffee torte **G**

with Heath® candy bar pieces