

## Express Breakfast Station 17

Mon-Fri 6:30am-10:30am

*Choice of:* oatmeal or grits served tableside with coffee, tea or decaf  
*Choice of:* eggs any style or an omelet, meat, potatoes & griddle item  
*Choice of:* fruit & yogurt in mason jars

QR CODE



### FROM THE GRIDDLE

#### Brioche French Toast 17

peach compote, whipped Amish butter, powdered sugar, Ohio maple syrup

#### Buttermilk Pancakes 16

mixed berries, whipped Amish butter, powdered sugar, Ohio maple syrup

#### Continental Breakfast 15.50

freshly baked croissants, muffins, Danish pastries, preserves, butter, orange juice, coffee

#### Cleveland Bagel Company 7

##### Plain, Rosemary, or Everything

cream cheese, preserves

#### Toasted Breads 4

white, whole wheat, rye, whole grain, cinnamon-raisin, gluten-free white

### BREAKFAST SPECIALTIES

#### Eggs Benedict Classic 19

Canadian bacon, poached farm fresh eggs, toasted English muffin, hollandaise, chopped parsley. Served with potato pancakes.

#### Create Your Own Three Egg Omelet 17

*Choice of the Following Ingredients:* tomato, scallion, peppers, spinach, mushroom, ham, turkey sausage, bacon, sausage, cheddar, swiss, American. Served with potato pancakes.

#### Power Wrap 16

scrambled egg whites, roasted wild mushrooms, smoked turkey, wilted spinach, feta, tomato wrap, salsa. Served with fresh cut fruit.

#### Avocado Muffin 16 **DF**

crushed ripe avocados, poached farm fresh eggs, toasted English muffin, olive oil roasted tomatoes. Served with potato pancakes.

#### Power Bowl 13.5

oats, almond milk, Greek yogurt topped with fresh & dried berries, mixed nuts, fresh mint.

### CEREAL

#### Irish Steel Cut Oatmeal 8

raisins, brown sugar, cinnamon

#### Granola Parfait 8

house-made granola, California berries, vanilla Greek yogurt, lemon curd

#### Assorted Cereal 5.50

choice of Milk

#### Add Fresh Fruit to Any Grain 4

sliced bananas, fresh berries, or pineapple

### FRESH FRUITS

#### Whole Sectioned Indian River Grapefruit 7.5

ruby marsh grapefruit Sections

#### Fresh Cut Fruit 7

### SIDES 5

apple smoked bacon, pork sausage, chicken apple sausage, Canadian bacon, grits, potato pancakes

### BEVERAGES **GF**

#### Juice 5

orange, grapefruit, apple, pineapple, tomato, V8, cranberry

#### Smoothie of the Day 6

#### Freshly Pressed Juice 8

orange, grapefruit, carrot

#### Coffee *regular or decaffeinated* Small 4/ Large 6

Espresso 4

Cappuccino 5

Café Latte 5

Hot Tea Small 4/ Large 6



### Express Lunch Station 19.50

Mon-Fri 11:30am-2pm

*Choice of:* soup served tableside with a daily themed action station entrée & a carved item, salad, starch, vegetable & desserts

Mon: Italian

Tues: Taco Tuesday

Weds: Asian

Thurs: Caribbean

Fri: Fish Friday

QR CODE



### APPETIZERS

**Sesame Crusted Ahi Tuna Tacos (2) 14 (3) 17**  
mango guacamole, cilantro, cabbage slaw

**Fried Calamari 15**  
garlic lemon aioli, charred lemon, herbs

**Chicken Wings 15**  
Choice of garlic parmesan, buffalo or Korean BBQ  
10 wings, celery sticks, ranch or blue cheese

**Grilled Halloumi 15**  
fresh watermelon, candied walnuts, mango mint dressing, baby greens

### FLATBREAD

**Italian Burrata 17**  
burrata, provolone, asiago, garlic oil, roasted tomatoes, herbs

**Barbeque Chicken 17**  
BBQ sauce, grilled chicken, provolone, fire roasted corn, red onion, drizzled with chipotle ranch & scallions

**Fennel & Onion 17**  
caramelized fennel, red onion, crumbled feta, zaatar, cultured cream, thyme

### SOUPS

**French Onion Soup 9**  
provolone cheese, crouton, green onion

**Chef's Seasonal Soup 8**  
changes daily

### ENTRÉE SALADS

**Ancient Grain Bowl 18**  
grilled chicken, tricolor quinoa, black bean & corn salsa, cherry tomatoes, avocado, feta, salsa verde, Greek yogurt drizzle

**Caesar Salad 16**  
romaine hearts, creamy caesar dressing, roasted tomatoes, shaved parmesan, focaccia crisp

**Greek Salad 16 VEG**  
local arcadian greens, peppers, tomato, kalamata olives, red onion, cucumber, feta, oregano vinaigrette, naan croutons

**Heirloom Baby Tomato Salad 14**  
vine ripened baby tomatoes, burrata, wild arugula, basil vinaigrette, grilled herb baguette

### Proteins

Grilled Chicken Breast 6

Seared Atlantic Salmon 8

Applicable Sales Tax Will Be Added to Your Bill \* 20% Surcharge for all split plates \* 18% Gratuity  
Added to Parties of six or more \* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of food borne illness, especially if you have certain medical conditions.



## ENTREES

### **Seared 14oz Delmonico Ribeye 54**

rosemary roasted fingerling potatoes, garlic French beans, roasted shallot herb butter

### **Sautéed Scallops 32**

summer truffle corn puree, grilled asparagus, wild mushrooms, bacon jam, crispy leeks

### **Pan Seared Atlantic Salmon 29**

cannellini bean & tomato salad, wilted garlic spinach, arugula pesto

### **Herb Roasted Chicken Breast 27**

Boursin whipped potatoes, poached French beans, roasted chicken jus

### **Garganelli Pasta 24 GF available**

kale, roasted tomatoes, chicken Italian sausage, grappa cream, asiago, herbs

## SANDWICHES & BURGERS

*GF available on sandwiches*

*Served with tomatoes, lettuce, red onion, pickles, Choice of sweet potato or french fries*

### **½ Pound Signature Burger 18**

on a toasted challah bun

*Choice of:* applewood smoked bacon, avocado, fried egg, smoked Amish cheddar, swiss, provolone, American

### **North Coast Turkey Club Sandwich 16**

smoked turkey, lettuce, tomato, smoked bacon, pesto aioli, multi-grain bread

Add-ons: Avocado 1

### **Chicken Sandwich 15**

Cajun marinated chicken, bacon, smoked Amish cheddar, pickled red onion, tomato aioli, baby lettuce, toasted challah bun

### **Open Faced Portobello 15**

roasted portobello, caramelized onion, roasted red pepper, sundried tomato tapenade, goat cheese, arugula, grilled olive bread

## SIDES 5

fries, sweet fries, house salad, grilled vegetables, rosemary roasted fingerling potatoes

## DESSERTS

### **Triple Chocolate Cake 10**

chocolate bundt cake with sweet cream filling, chocolate glaze, fresh berries, chocolate sauce

### **Almond Cream Tart 10**

raspberry jam, almond frangepan, fresh berries, mixed berry sauce, toasted candied almonds

### **3 Scoops of Ice Cream 8**

chocolate or vanilla

### **Seasonal Cheesecake 10**

graham cracker crumble, seasonal accompaniments

Applicable Sales Tax Will Be Added to Your Bill \* 20% Surcharge for all split plates \* 18% Gratuity Added to Parties of six or more \* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.