

# Breakfast

<b>Nourish</b> Balanced Nutrition + Deliciousness		<b>Crave</b> Classic Favorites with a Modern Twist		
	Vegetable Omelet* (V, GF) Cage-free eggs, spinach, roasted red peppers, tomatoes, fontina & parmesan cheese - 368 cal Optional: *Add turkey sausage or pork bacon +2	15	<b>Two Eggs Your Way*</b> Two fresh cage-free eggs, pork bacon or turkey sausage, toast - 640 cal Served with choice of one side	15
	Served with choice of one side <b>Egg White Brioche*</b> Cage-free egg whites, turkey sausage, fontina cheese with spicy aioli on a brioche bun - 360 cal Served with choice of one side	13	Western Poblano Omelet* (GF) Cage-free eggs, roasted poblano peppers, onions, bacon, salsa, & cheddar cheese - 377 cal Served with choice of one side	15
	Avocado Toast (V) Avocado, everything seasoned bread, roasted tomatoes, arugula, & parmesan cheese - 598 cal Optional: *Add an egg +2	11	Bacon, Egg & Cheese Biscuit* Bacon, over-easy egg, & cheddar cheese on a biscuit - 696 cal Served with choice of one side	13 17
	Classic Oatmeal (V, GF) Oatmeal served with brown sugar, walnuts, & seasonal berries - 290 cal	12	<b>Steak &amp; Egg Bowl* (GF)</b> Hand-sliced flank steak with roasted fingerling potatoes, blend of cheddar cheese, over-easy egg, Hollandaise sauce, & chives - 788 cal	17
			<b>Belgian Waffle (V)</b> Belgian waffle with a honey citrus syrup, oranges, fresh berries, & Greek yogurt - 704 cal	13
			<b>Toast &amp; Muffins</b> Ask your server for today's selection	4
	Sides	Beverages		
	Roasted Fingerling Potatoes (V, GF) - 144 cal Fresh Fruit (V, GF) - 65 cal	6 6	Freshed Brewed Coffee Hot Tea	3 4

Roasted Fingerling Potatoes (V, GF) - 144 cal6Fresh Fruit (V, GF) - 65 cal6Breakfast Salad (V, GF) - 59 cal6

shed Brewed Coffee	3
Tea	4
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gle Espresso Shot	4
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	Tea mium Orange Juice

GF - Gluten-Free

V - Vegetarian



## Dinner

Nourish
Balanced Nutrition + Deliciousness

Crave **Classic Favorites with a Modern Twist** 

### **Small Plates & Flats**

Caprese Salad* (V) Vine-ripened tomatoes, fresh mozzarella cheese, pesto with a balsamic drizzle & black pepper arugula salad & black pepper crostini - 566 cal Oven-Baked Shrimp* (GF) Mediterranean seasoned shrimp with a parmesan crust,	16	<b>Steak Flatbread*</b> Flank steak with roasted garlic sauce, parmesan, gorgonzola, & pesto drizzle - 1272 cal <b>Steak Skewers*</b> Flank steak served with an asian soy glaze, & black pepper arugula salad & black pepper crostini - 686	17 16
roasted tomatoes & a lemon garlic white wine sauce. Served with toasted baguette - 540 cal <b>Apple &amp; Brie Flatbread (V)</b> Garlic aïoli with brie, Granny Smith apples, arugula, & a balsamic glaze - 1115 cal	14 S	cal <b>Roasted Chicken Wings* (GF)</b> Roasted chicken wings tossed with a spicy, sweet, harissa sauce or smokey barbecue sauce - 1484 cal Served with ranch, carrots & celery	15

### Sandwiches & Salads

#### Mozzarella Chicken Sandwich\* 16 Original Burger\* 16 Toasted brioche bun with seasoned chicken breast, All-beef patty, cheddar cheese, romaine lettuce, roasted red peppers, fresh mozzarella cheese, spinach tomato, red onion & spicy garlic aioli on a brioche bun & garlic mayo - 606 cal - 780 cal Served with your choice of one side Add bacon (2) Served with your choice of one side Southwest Salad\* (GF) 14 Cobb Salad\* (GF) 14 Chopped romaine, Southwest seasoned chicken breast, corn, black bean & tomato salsa, shredded fontina, Chopped romaine, hard-boiled egg, fresh tomatoes, avocado, shaved red onions, fresh cilantro, lime garnish, spicy brown sugar bacon, gorgonzola cheese, & served with an avocado ranch dressing & crispy tortilla creamy poblano dressing - 529 cal strips - 380 cal Add chicken - 130 cal (4), steak- 250 cal (5) or shrimp- 90 cal (6)

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#### Sides & Desserts

Sides	Dessei	Desserts	
Side Salad (V) - 141 cal Roasted Broccoli (V, GF) - 167 cal Fingerling Potatoes (V) - 545 cal Macaroni & Cheese (V) - 636 cal	6 Chocolate Mousse Cake 6 Apple Tart (V) - 665 cal 6 6	e (V)- 450 cal 10 9	
GF - Gluten-Free	V - Veget	arian	

#### v - vegetarian