

Nourish
Balanced Nutrition + Deliciousness

Breakfast

Balanced Nutrition + Deliciousness		Classic Favorites with a Modern Twist	
Vegetable Omelet* (V, GF)	14	Two Eggs Your Way*	13
Cage-free eggs, spinach, roasted red peppers, tomatoes, fontina & parmesan cheese - 368 cal Optional: *Add turkey sausage or pork bacon +2		Two fresh cage-free eggs, pork bacon or turkey sausage, toast - 640 cal Served with choice of one side	
Served with choice of one side		Western Poblano Omelet* (GF)	14
Egg White Brioche* Cage-free egg whites, turkey sausage, fontina cheese with spicy aioli on a brioche bun - 360 cal	13	Cage-free eggs, roasted poblano peppers, onions, bacon, salsa, & cheddar cheese - 377 cal Served with choice of one side	
Served with choice of one side		Bacon, Egg & Cheese Biscuit*	12
Avocado Toast (V) Avocado, everything seasoned bread, roasted tomatoes, arugula, & parmesan cheese - 598 cal	12	Bacon, over-easy egg, & cheddar cheese on a biscuit - 696 cal Served with choice of one side	
Optional: *Add an egg +2		Steak & Egg Bowl* (GF)	16
Classic Oatmeal (V, GF) Oatmeal served with brown sugar, walnuts, & seasonal berries - 290 cal	8	Hand-sliced flank steak with roasted fingerling potatoes, blend of cheddar cheese, over-easy egg, Hollandaise sauce, & chives - 788 cal	
200 000		Belgian Waffle (V)	11
		Belgian waffle with a honey citrus syrup, oranges, fresh berries, & Greek yogurt - 704 cal	
		Toast & Muffins	3
		Ask your server for today's selection	
Sides		Beverages	
Roasted Fingerling Potatoes (V, GF) - 144 cal	5	Freshed Brewed Coffee	3
Fresh Fruit (V, GF) - 65 cal	4	Hot Tea	3
Breakfast Salad (V, GF) - 59 cal	5	Premium Orange Juice	5



Dinner

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CraveClassic Favorites with a Modern Twist

Small Plates & Flats

Caprese Salad* (V)	8	Roasted Chicken Wings* (GF)	14
Vine-ripened tomatoes, fresh mozzarella cheese, pesto with a balsamic drizzle & black pepper arugula salad & black pepper crostini - 566 cal		Roasted chicken wings tossed with a spicy, sweet, harissa sauce or smokey barbecue sauce - 1484 cal Served with ranch, carrots & celery	
Oven-Baked Shrimp* (GF)	16	Steak Skewers*	1
Mediterranean seasoned shrimp with a parmesan crust, roasted tomatoes & a lemon garlic white wine sauce. Served with toasted baguette - 540 cal		Flank steak served with an asian soy glaze, & black pepper arugula salad & black pepper crostini - 686 cal	
Apple & Brie Flatbread (V)	14	Steak Flatbread*	1
Garlic aïoli with brie, Granny Smith apples, arugula, & a balsamic glaze - 1115 cal		Flank steak with roasted garlic sauce, parmesan, gorgonzola, & pesto drizzle - 1272 cal	

Sandwiches & Salads						
Toasted brioche bun with seasoned chicken breast, roasted red peppers, fresh mozzarella cheese, spinach & garlic mayo - 606 cal Served with your choice of one side	16 13	Original Burger* All-beef patty, cheddar cheese, romaine lettuce, tomato, red onion & spicy garlic aioli on a brioche bun - 780 cal Add bacon (2) Served with your choice of one side	16			
Chopped romaine, Southwest seasoned chicken breast, corn, black bean & tomato salsa, shredded fontina, avocado, shaved red onions, fresh cilantro, lime garnish, served with an avocado ranch dressing & crispy tortilla strips - 380 cal Add steak- 250 cal (5) or shrimp- 90 cal (6)		Cobb Salad* (GF) Chopped romaine, hard-boiled egg, fresh tomatoes, spicy brown sugar bacon, gorgonzola cheese, & creamy poblano dressing - 529 cal Add chicken - 130 cal (4), steak- 250 cal (5) or shrimp- 90 cal (6)	13			

Sides & Desserts

Sides		Desserts	
Side Salad (V) - 141 cal	5	Chocolate Mousse Cake (V)- 450 cal	8
Roasted Broccoli (V, GF) - 167 cal	5	Apple Tart (V) - 665 cal	9
Fingerling Potatoes (V) - 545 cal	5		
Macaroni & Cheese (V) - 636 cal	5		

GF - Gluten-Free V - Vegetarian