

Breakfast

Nourish Balanced Nutrition + Deliciousness		Crave 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 Served with choice of one side Egg White Brioche* Cage-free egg whites, turkey sausage, fontina cheese with spicy aioli on a brioche bun - 360 cal Served with choice of one side Avocado Toast (V) Avocado, roasted tomatoes, arugula, & parmesan	14 14 10	Two Eggs Your Way* Two fresh cage-free eggs, pork bacon or turkey sausage, toast - 640 cal Served with choice of one side Western Poblano Omelet* (GF) Cage-free eggs, roasted poblano peppers, onions, bacon, cheddar cheese, & a side of salsa - 377 cal Served with choice of one side Bacon, Egg & Cheese Biscuit* Bacon, over-easy egg, & cheddar cheese on a biscuit - 696 cal	13
cheese on toast- 598 cal Optional: *Add an egg +2 Classic Oatmeal (V, GF) Oatmeal served with brown sugar, walnuts, & seasonal berries - 290 cal	8	Served with choice of one side Steak & Egg Bowl* (GF) Hand-sliced flank steak with roasted fingerling potatoes, blend of cheddar cheese, over-easy egg, Hollandaise sauce, & chives - 788 cal Belgian Waffle (V) Belgian waffle with a honey citrus syrup, oranges, fresh berries, & Greek yogurt - 704 cal Toast & Muffins Ask your server for today's selection	16 13
Sides Roasted Fingerling Potatoes (V, GF) - 144 cal Fresh Fruit (V, GF) - 65 cal Breakfast Salad (V, GF) - 59 cal	5 3 5	Beverages Freshed Brewed Coffee Hot Tea Premium Orange Juice Latte Single Espresso Shot Double Espresso Shot	3 3 4 3 4

GF - Gluten-Free

V - Vegetarian



Dinner

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GF - Gluten-Free

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V - Vegetarian

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*	14
Mediterranean seasoned shrimp with a parmesan crust, roasted tomatoes & a lemon garlic white wine sauce.		Flank steak served with an asian soy glaze, & arugula salad & black pepper crostini - 686 cal	
Served with toasted baguette - 540 cal		Steak Flatbread*	14
Apple & Brie Flatbread (V)	14	Flank steak with roasted garlic sauce, parmesan,	
Garlic aïoli with brie, Granny Smith apples, arugula, & a balsamic glaze - 1115 cal		gorgonzola, & pesto drizzle - 1272 cal	

Sandwiches & Salads						
Mozzarella Chicken Sandwich* 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	14	Original Burger* All-beef patty, cheddar cheese, romaine lettuce, tomato, red onion & spicy garlic aioli on a brioche bun - 780 cal Add bacon (2)	14			
Southwest Salad* (GF) Chopped romaine, Southwest seasoned chicken breast, corn, black bean & tomato salsa, shredded fontina, avocado, shaved red onions, lime garnish, served with a avocado ranch dressing & crispy tortilla strips - 380 cal	n	Served with your choice of one side Cobb Salad* (GF) Chopped romaine, hard-boiled egg, fresh tomatoes, spicy brown sugar bacon, gorgonzola cheese, & creamy poblano dressing - 529 cal	13			
Add steak- 250 cal (5) or shrimp- 90 cal (6)		Add chicken - 130 cal (4), steak- 250 cal (5) or shrimp- 90 cal (6)				

Sides & Desserts

Desserts		
Chocolate Mousse Cake (V)- 450 cal 9 Apple Tart (V) - 665 cal 8		

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.