

Nourish

Breakfast

Crave

Balanced Nutrition + Deliciousness Classic Favorites with a Modern Twist Two Eggs Your Way* 12 Vegetable Omelet* (V, GF) 14 Two fresh cage-free eggs, pork bacon or turkey Cage-free eggs, spinach, roasted red peppers, sausage, toast - 640 cal tomatoes, fontina & parmesan cheese - 368 cal Optional: *Add turkey sausage or pork bacon +2 Served with choice of one side Served with choice of one side Western Poblano Omelet* (GF) 13 15 Egg White Brioche* Cage-free eggs, roasted poblano peppers, onions, bacon, salsa, & cheddar cheese - 377 cal Cage-free egg whites, turkey sausage, fontina cheese Served with choice of one side with spicy aioli on a brioche bun - 360 cal Served with choice of one side Bacon, Egg & Cheese Biscuit* 13 10 Avocado Toast (V) Bacon, over-easy egg, & cheddar cheese on a biscuit - 696 cal Avocado, everything seasoned bread, roasted Served with choice of one side tomatoes, arugula, & parmesan cheese - 598 cal Optional: *Add an egg +2 Steak & Egg Bowl* (GF) 12 11 Classic Oatmeal (V, GF) Hand-sliced flank steak with roasted fingerling potatoes, blend of cheddar cheese, over-easy egg, Oatmeal served with brown sugar, walnuts, & Hollandaise sauce, & chives - 788 cal seasonal berries - 290 cal Belgian Waffle (V) 11 Belgian waffle with a honey citrus syrup, oranges, fresh berries, & Greek yogurt - 704 cal **Toast & Muffins** Ask your server for today's selection **Sides Beverages Freshed Brewed Coffee** Roasted Fingerling Potatoes (V, GF) - 144 cal 5 4 **Hot Tea** 5 Fresh Fruit (V, GF) - 65 cal Breakfast Salad (V, GF) - 59 cal 5 Latte 4.5 Single Espresso Shot 4.5 **Double Espresso Shot**



Dinner

Nourish Balanced Nutrition + Deliciousness

CraveClassic Favorites with a Modern Twist

Small Plates & Flats

Caprese Salad* (V)	9	Roasted Chicken Wings* (GF)	18
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)	14	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							
	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)	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		Served with your choice of one side Cobb Salad* (GF)	14				
			Chopped romaine, hard-boiled egg, fresh tomatoes, spicy brown sugar bacon, gorgonzola cheese, & creamy poblano dressing - 529 cal					
	strips - 380 cal 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

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