

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	16	Two Eggs Your Way* Two fresh cage-free eggs, pork bacon or turkey sausage, toast - 640 cal Served with choice of one side	16
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	16	Western Poblano Omelet* (GF) Cage-free eggs, roasted poblano peppers, onions, bacon, salsa, & cheddar cheese - 377 cal Served with choice of one side	16
Avocado Toast (V) Avocado, everything seasoned bread, roasted tomatoes, arugula, & parmesan cheese - 598 cal Optional: *Add an egg +2	12	Bacon, Egg & Cheese Biscuit* Bacon, over-easy egg, & cheddar cheese on a biscuit - 696 cal Served with choice of one side	16 18
Classic Oatmeal (V, GF) Oatmeal served with brown sugar, walnuts, & seasonal berries - 290 cal	12	Steak & Egg Bowl* (GF) Hand-sliced flank steak with roasted fingerling potatoes, blend of cheddar cheese, over-easy egg, Hollandaise sauce, & chives - 788 cal	10
		Belgian Waffle (V) Belgian waffle with a honey citrus syrup, oranges, fresh berries, & Greek yogurt - 704 cal	16
		Toast & Muffins Ask your server for today's selection	4
Sides		Beverages	
Roasted Fingerling Potatoes (V, GF) - 144 cal Fresh Fruit (V, GF) - 65 cal	6 4	Freshed Brewed Coffee Hot Tea	4 4

Fresh Fruit (V, GF) - 65 cal Breakfast Salad (V, GF) - 59 cal

Freshed Brewed Coffee	4
Hot Tea	4
Premium Orange Juice	4

GF - Gluten-Free

V - Vegetarian

6



Dinner

Nourish	
Balanced Nutrition + Deliciousness	

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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	10	Roasted Chicken Wings* (GF) Roasted chicken wings tossed with a spicy, sweet, harissa sauce or smokey barbecue sauce - 1484 cal Served with ranch, carrots & celery	16
Oven-Baked Shrimp* (GF) Mediterranean seasoned shrimp with a parmesan crust, roasted tomatoes & a lemon garlic white wine sauce. Served with toasted baguette - 540 cal	10	Steak Skewers* Flank steak served with an asian soy glaze, & black pepper arugula salad & black pepper crostini - 686 cal	20
Apple & Brie Flatbread (V) Garlic aïoli with brie, Granny Smith apples, arugula, & a balsamic glaze - 1115 cal Sandwich	14 es &	Steak Flatbread* Flank steak with roasted garlic sauce, parmesan, gorgonzola, & pesto drizzle - 1272 cal	16
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 Southwest Salad* (GF)	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) Served with your choice of one side	14
Chopped romaine, Southwest seasoned chicken breast,	,	Cobb Salad* (GF)	12

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)

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)

Sides & Desserts

Sides	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 (V)- 450 cal 6 Apple Tart (V) - 665 cal 6
GF - Gluten-Free	V - Vegetarian

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