

*Chef Jonathon Miller presents the following items for spa dining
11:00am-3:00pm*

Wild Greens & Pastrami Carrot Salad 16
arugula, spinach, radicchio, frisée
smoked pastrami carrots
Slide Ridge honey wine-mustard seed vinaigrette

Tree Nut & Goat Cheese Hummus 24
crudité vegetables, salty pretzel bites

Deviled Avocados & Egg 20
egg white, horseradish yolk
yam shoestrings, black salt

Hot Smoked Salmon & Lefse 23
juniper & sage hot smoked salmon
chickweed, potato flatbread

Caesar Salad 18
Asiago croutons, puttanesca relish

Grilled Chicken 24
Grilled Shrimp 28
Grilled Salmon. 32

Ahi Power Bowl Salad* 37
Hawaiian tuna, power greens, whole grains
carrot, cucumber, haricots verts
radish, avocado vinaigrette

Chicken Schnitzel Holstein 26
wild mushroom, truffle mascarpone, egg, lemon

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increase the chance of getting food borne illness.*

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