

DINNER

STARTERS + SHARABLES

Soup of the Day (GF) \$10 **Caesar Salad** Small \$10 Large \$16 Bacon, Croutons, Asiago Cheese, Homemade Anchovy Garlic Dressing Add Chicken \$8 | Add Shrimp \$10 **Resort Salad** (V/GF) Small \$10 Large \$16 Mixed greens, Cucumber, Tomato, Goat Cheese, Candied Pecans, Dill vinaigrette Add Chicken \$8 | Add Shrimp \$10 **Garlic Mussels** \$20 White Wine, Butter, Cherry Tomato, Garlic Toast **Artichoke & Spinach Dip** (V) \$19 Warm Baguette, Tortilla chips

BURGERS

Served with Choice of Fries or Daily Soup Upgrade to Resort salad or Caesar salad \$5

Prime Rib Burger 6 oz. Burger Patty, Romaine, Tomato, Pickle, Cheddar Cheese, Dijon Aioli, Brioche Bun Add Bacon \$3

Tandoori Chicken Club \$23 Tandoori Chicken Breast, Romaine, Tomato, Bacon, Cheddar, Mint Aioli, Naan Bread **Veggie Delight** (V)

\$21

\$19

Black Bean patty, Romaine, Tomato, Cheddar Cheese, Dijon Aioli, Brioche Bun

DESSERTS

| Warm Ginger Cake | \$13 |
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| Vanilla Custard, Sweet Biscotti Crumble | |
| Crème Brule Cheesecake Whipped Cream | \$12 |
| Daily Dessert Feature | \$13 |

MAIN

| 10 oz. New York Steak Red Wine Demi Glace, Seasonal Vegetables, Garlic Mash Potatoes Add Lobster Tail \$25 Add Shrimp \$10 | \$48 |
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| Lamb Shank (GF) Merlot Braised Lamb Shank, Garlic Mash Potato, Seasonal Vegetables | \$38 |
| Salmon (<i>GF</i>) Salmon, Wilted Spinach, Baby Potatoes, Bearnaise Sauce | \$37 |
| Half Chicken (GF) Herb Roasted Bone-in Half Chicken, Baby Potatoes, Seasonal Vegetables | \$38 |
| Lobster & Shrimps Lobster Tail, Shrimps, Linguine, Marinara Sauce, Basil, Parmesan, Garlic Toast | \$51 |
| Linguine Arrabbiata al Burrata (V) Spicy Tomato Sauce, Stewed Vegetables, Burrata Cheese, Basil, Garlic Toast Add Chicken \$8 Add Shrimp \$10 | \$30 |
| Risotto Alla Pomodoro (GF/V) Mascarpone, Vegetables | \$30 |

V=Vegetarian VE=Vegan GF=Gluten Free DF=Dairy Free \$2.00 Eco Recycling Fee added to all To Go Orders

PLEASE INFORM SERVER OF ANY FOOD ALLERGIES

Dietary requests may be accommodated. We are not a gluten free environment, our menu items are prepared using shared equipment including refrigeration, cooking surfaces and fryers.

Variations in vendor supplied ingredients may occur.

All prices are exclusive of applicable taxes and gratuities. An 18% service charge will be added to groups of 8 or more.

