



## Starters, Soups and Salads

### Lobster Bisque Soup

\$7

### Baby Wedge Salad


Baby wedge of Iceberg lettuce, paired with baby Heirloom tomatoes, shredded carrot, cucumber, blue cheese and ranch dressing

\$9

### Mandarin Shrimp Salad B

Cabbage and romaine, crunchy noodles, carrots, Mandarin oranges, scallions, sunflower seeds and oriental fried shrimp with a ginger vinaigrette

\$16

Add to any salad: grilled or blackened chicken \$5  
shrimp \$7 salmon \$9 

### Winter Spinach Salad GF B

Organic baby spinach tossed with Granny Smith apples, toasted walnuts, cranberry, feta cheese and finished with apple cider vinaigrette

\$10

### California Cobb Salad

Baby greens topped with tomato, hard-boiled egg, cucumber, turkey bacon with an avocado-ranch dressing

\$10

### All American Burger

Grilled half-pound burger, served on a brioche bun with lettuce, vine-ripened tomatoes and red onions, with your choice of potatoes

\$11

Add smoked bacon \$2 Add American, Swiss, cheddar, or Pepper Jack cheese \$1

### Shrimp Carbonara

Whole wheat spaghetti tossed in boursin alfredo sauce, bacon lardons, finished with a green pea puree and five grilled Florida shrimp


\$16

### Eggplant Parmesan

Pan sautéed with Italian seasoned bread crumbs, topped with marinara sauce and a blend of parmesan and mozzarella, served with mushroom risotto

\$14

Add a side Caesar or house salad to any item \$3

 LifeQuest Nutritional Option GF Gluten Free Items B Brain Food Items V Vegetarian Item  
Consuming raw or undercooked food may increase your risk for foodborne illness.

AN 18% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS.

# Dinner

## Entrées

### Sous Vide Filet Mignon GF

Marinated and grilled, served over a roasted wild mushroom ragout, dauphinoise potatoes and baby carrots

6 oz. \$28

### Pan Seared Duck Breast GF

Sous vide and pan seared, served with crispy skin alongside whipped potatoes, broccoli florets, finished with a raspberry gastrique

\$24

### Lemon Basil Shrimp Quinoa Bowl GF B

Lemon basil marinated grilled shrimp over quinoa, zucchini, baby heirloom tomatoes, peppers and onions

\$15

### Grilled Pork Chop GF

Marinated and grilled, served over braised red cabbage alongside whipped potatoes, finished with an apple-mustard glaze

\$21

### Shrimp and Scallop Scampi GF

Two seasoned shrimp and two scallops over zucchini pasta with traditional garlic butter sauce, roasted heirloom tomatoes and shaved Parmigiano Reggiano

\$18

### Herb Crusted Salmon GF B

Pan seared and served over ratatouille, goat cheese, topped with baby arugula with an herb vinaigrette and balsamic reduction

\$21

### Roasted Airline Chicken Breast GF

Topped with marinated tomatoes, fried basil, goat cheese, paired alongside whipped potatoes and broccoli florets

\$21

### Coconut Scallops GF

Coconut cream sauce served under five pan seared scallops, topped with a cilantro-lime gremolata, rice of the day and baby carrots

\$25


### Additional Sides

Roasted Asparagus \$3

Roasted Balsamic Brussels Sprouts \$3

Potatoes Au Gratin \$3

Entrées are served with warm bread and your choice of a House Salad, Caesar Salad, fresh fruit or our signature jicama coleslaw.

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