

Starters

Quesadilla

Fire-roasted corn, pico de gallo, scallions, Monterey Jack and cheddar cheese with piquillo crema • \$8

Add: chicken \$5 shrimp \$7 steak \$8

BLT Sliders

On a homestyle roll with Applewood bacon, bib lettuce, vine ripe tomatoes and mayonnaise • \$8

Mini Chicken Tostada

Pulled chicken with roasted peppers, shredded lettuce and yellow corn • \$11

Southern Chicken Egg Roll

Shredded chicken, corn, peppers and onion served with an avocado ranch • \$9

Salmon Burger Sliders

Citrus herb crusted salmon cakes, Cajun remoulade, lettuce and tomato • \$12

Truffle Fries

Served with a garlic aioli • \$5

Bowl of Soup • \$4

Sandwiches

Sandwiches come with choice of French fries, sweet potato fries, house chips, fruit or cole slaw

Cranberry Apple Brie Turkey Sandwich

Roast turkey, brie, cranberry apple jam and arugula on toasted cranberry walnut bread • \$12

American Burger

Served on a toasted brioche roll with lettuce, tomato, onion, pickle and a choice of American, Swiss or cheddar cheese • \$11
Add Bacon • \$2

Pork Sandwich

Pork tenderloin with braised onions, a tangy sauerkraut, Swiss cheese and whole grain mustard on a rustic baguette • \$13

Fish Sandwich

Grilled, seared or blackened fish of the day with lettuce, tomato, pickle and onion with house remoulade on a toasted brioche bun • Market Price

Black Bean Sweet Potato Burger

Vegan handmade burger served on a brioche bun with lettuce, tomato, onion, pickle and a choice of side • \$13

Salads

Caesar Salad

Tender romaine lettuce with creamy dressing, Parmesan cheese and herb focaccia croutons • \$9

Sweet Corn Blackened Shrimp Salad

Mixed greens, arugula, fresh corn, red onion, goat cheese, heirloom tomato with a mango vinaigrette • \$16

Salmon & Beet Salad

Baby arugula, radicchio, goat cheese, Florida oranges, fennel, orange honey vinaigrette with a cranberry bread crisp • \$18

Watermelon Caprese Salad

Fresh mozzarella, vine ripe watermelon and fresh basil with a balsamic glaze and olive oil • \$11

House Salad

Mixed greens, tomato, onion, cucumber with choice of dressing • \$8

Entrées

Add small house or Caesar salad to your entrée • \$3
Add soup to your entrée • \$2

Chicken Piccata

Sautéed chicken breast over angel hair pasta with grilled asparagus • \$13

Pork Chop

Frenched bone in pork chop with sweet potato purée and asparagus • \$16

Boursin Encrusted Filet Mignon

Sous vide center cut filet mignon served with sweet potato wedges and sautéed asparagus • \$28

Turkey Dinner

Citrus herb turkey breast, traditional stuffing, mashed potatoes, green beans, cranberry and gravy • \$14

Macadamia Encrusted Salmon

Served with tomato spinach orzo and a lemon Beurre Blanc • \$18

Eggplant Meatballs

Over angel hair pasta with a marinara sauce and broccoli • \$12

New Zealand Mussels

Served with a garlic butter or marinara pasta and garlic bread • \$16

Country Fried Steak

Tender hand breaded New York strip steak served with mashed potatoes, pepper gravy and sweet corn • \$18

BBQ Braised Pork

Slow roasted pork in a sweet & tangy BBQ sauce, cheesy corn polenta and cole slaw • \$16



Blue Stone Oven

Small Cheese Pizza \$8 • Large Cheese Pizza \$13 • Gluten Free Pizza • \$11
Calzone with 3 Topping \$10

Additional Pie Toppings:

\$.75 each/small and GF • \$1.25 each/large

Pizza toppings: Tomatoes, Onions, Olives, Peppers, Mushrooms, Spinach, Basil, Bruschetta, Ricotta, Ham, Pineapple, Steak, Italian Sausage, Pepperoni, Bacon

Ask your server for a customization card

Hawaiian Pizza: Fresh dough, homemade sauce, fresh mozzarella with pineapple, onions and ham • \$10.25/Sm \$16.75/Lg

White Pizza: Fresh dough, fresh mozzarella, ricotta and spinach • \$10.25/Sm \$16.75/Lg

Philly Cheesesteak: Fresh dough, homemade sauce, fresh mozzarella with onions, pepper, and steak • \$10.25/Sm \$16.75/Lg

Salads

Add: chicken \$5 shrimp \$7 salmon \$9

Endless Soup and Salad  **V**

Soup du jour and custom house salad • \$11

Choice of: Mixed greens, iceberg, spinach, romaine, cucumber, peppers, cherry tomato, chick peas, beets, olives, shredded cheese, broccoli, onions, pineapple, watermelon, cantelope, grapes, eggs, tuna salad, chicken salad, carrot raisin salad

Dressings: Ranch, Italian, Balsamic, French, Lite Ranch, Honey Mustard, Blue Cheese, 1000 Island

Ask your server for a customization card

Desserts

6 Layer Chocolate Cake • Cream Cheese Frosted Carrot Cake • New York Style Cheese Cake • Gluten Free Chocolate Tort

LifeQuest Bowls

Customize Your Own • \$12

Protein: Choice of Chicken, Shrimp or Steak

Vegetables: Yellow Squash, Mushrooms, Grape Tomato, Red and Green Peppers, Onion, Cabbage, Kale, Spinach, Zucchini, Chickpeas, Black Beans, Broccoli, Carrots

Starch: Sweet Potato, Quinoa, Farro

Sauce: Peanut Sauce, Mango Sauce, Teriyaki Sauce

Ask your server for a customization card

Signature LifeQuest Bowls

Crystal Creation **GF** 

Sweet potato, kale, spinach, onion, cabbage, shrimp • \$12

Southwest Bowl 

Black beans, onions, peppers, mushrooms, farro, zucchini sweet potato, tomato, chicken • \$12

Crystal Lunch Platter • \$13

Served 11:00am - 3:30pm

Includes Beverage and Ice Cream

Crystal Dinner Platter • Priced Weekly

Served 3:30pm - 7:00pm

Includes Beverage and Ice Cream

Beverages

Coffee, Tea, Sodas • 2.5 • Juice • \$3

 Indicates LifeQuest Nutritional Option **GF** Indicates Gluten Free Option **V** Indicates Vegetarian Option **B** Indicates Brain Food

Consuming undercooked meats, seafood and eggs may increase the risk for food borne illnesses.
18% gratuity will be added to each guest check.