



Starters

Quesadilla

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

Add: chicken \$4 shrimp \$5 steak \$8

BLT Sliders

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

Blue Stone Oven

Contactless Cooking

Large 3 topping \$13 • Small 3 Topping \$7

Additional Toppings: \$.50 each/small pie • \$1.00 each/large pie

Pizza toppings: Tomatoes, onions, olives, peppers, mushrooms, spinach, basil, bruschetta, ricotta, ham, pineapple, steak, Italian sausage, pepperoni

Cheese Pizza

Fresh dough, homemade sauce and fresh mozzarella • \$6

Hawaiian Pizza

Fresh dough, homemade sauce, fresh mozzarella with pineapple, onions and ham • \$7

Philly Steak Pizza

Fresh dough, homemade sauce, fresh mozzarella with onions, pepper, and steak • \$7

White Pizza

Fresh dough, fresh mozzarella, ricotta and spinach • \$7

Peach Flatbread

Fresh peaches, brie, prosciutto, mozzarella, arugula and bruschetta with a balsamic glaze • \$12

Italian Meatballs

With homemade red sauce, fresh basil and mozzarella served with garlic bread • \$12

Crystal Southern Pot Roast

Slow-roasted beef, herb potatoes, turnips, onions and baby carrots with demi-glaze • \$12

Salads

Add: chicken \$4 shrimp \$5 salmon \$8 lobster \$10

Endless Soup and Salad



Soup du jour and custom house salad • \$9

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

Caesar Salad



Tender romaine lettuce with creamy dressing, Parmesan cheese and herb focaccia croutons • \$7

Wedge Salad

Iceberg lettuce, bacon, heirloom tomato, red onion, blue cheese crumbles and fried onion with blue cheese dressing • \$11

Caprese Salad



Fresh vine ripe tomatoes, sliced fresh mozzarella, basil, extra virgin olive oil, balsamic glaze, salt and pepper • \$11

Cobb Salad



Mixed greens, grape tomato, hardboiled egg, Applewood bacon, Maytag blue cheese • \$11

Salmon & Beet Salad



Baby arugula, radicchio, goat cheese, Florida oranges, fennel, orange honey vinaigrette with a cranberry bread crisp • \$16

Beverages

Coffee, Tea, Soda, Juice • \$2.50

Arnold Palmer, Triple • \$2.50

Indicates LifeQuest Nutritional Option Indicates Gluten Free Option Indicates Vegetarian Option

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



Sandwiches and More

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

Cranberry Apple Brie Turkey Sandwich

Roast turkey, brie, cranberry apple jam and arugula on toasted cranberry walnut bread • \$10

Grilled Burger

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

Crystal Hot Turkey Pastrami

Warm turkey pastrami on a pretzel bun with Crystal slaw, grain mustard and Gruyere cheese • \$14

Lobster Roll

Grilled New England roll, butter-poached lobster, Bibb lettuce and chives with a house mustard aioli • \$16

Fish Sandwich

Grilled, seared or blackened fish of the day with lettuce, tomato, pickle and onion with house remoulade on a toasted brioche bun • \$15

LifeQuest Bowl Options

Create Your Own • \$9

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

Starch: Sweet Potato, Quinoa, Farro

Sauce: Peanut Sauce, Mango Sauce, Teriyaki Sauce

Signature LifeQuest Bowls

Crystal Creation: Sweet potato, kale, spinach, onion, cabbage, shrimp 

Southwest Bowl: Black beans, onions, peppers, mushrooms, farro, zucchini sweet potato, tomato, chicken 

GF

Entrées

Add endless salad to your entrée • \$3
Add soup to your entrée • \$2

Chicken Parmesan

Panko-crusted chicken breast with homemade red sauce, fresh mozzarella, angel hair pasta and broccoli • \$13

Meatloaf

Meatloaf with mashed potatoes and baby carrots • \$12

Shrimp & Scallop Carbonara

Sautéed gulf pink shrimp and scallops over angel hair pasta with fresh green peas, spinach, garlic, Parmesan cheese, Applewood smoked bacon and Alfredo sauce • \$18

Chargrilled Center Cut Filet Mignon **GF**

6oz Angus beef tenderloin with maple-bourbon sauce, herb potatoes and fresh vegetable • \$18

Turkey Dinner

Citrus herb turkey breast, traditional stuffing, mashed potatoes, green beans, cranberry and gravy • \$13

Roasted Cedar Plank Salmon **GF**

Atlantic salmon with a maple mustard glaze, served with vegetable quinoa confetti with charred lemon • \$17

Desserts \$3

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

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