SUMMER GARDEN ROOM MENU

STARTERS

Soup of the Day
Cup 4.50 Bowl 5.50

Spicy Cucumber Avocado Chilled Soup*
Crispy Yucca Chips

Mexican Sea Scallop Ceviche 14
Red Onions, Jalapeños, Cilantro, Pear Tomatoes, Lime Juice, Crispy Yellow Tortilla Chips

Fresh Watermelon Feta Cheese Salad*
Passion Fruit Vinaigrette, Micro Mint

Wild Arugula Salad 10
Fresh Figs, Parma Ham, Heirloom Tomatoes, Toasted Walnuts, Shaved Ricotta Salata Cheese, Balsamic Vinaigrette

Chopped Iceberg Lettuce Salad*
Shaved Radishes, Diced Cucumber, Yellow Tomatoes, Carrots, Toasted Sunflowers Seeds, Garlic Croutons, Creamy Chive Dressing

SALADS and SANDWICHES

Vegetable Salad Pizza*
San Marzano Tomato Sauce, Smoked Provolone Cheese, Roasted Red Pepper, Grilled Eggplant, Cremini Mushrooms, Grilled Vidalia Onions, Spring Green Lettuce, Balsamic Vinaigrette

Grilled Chicken Cobb Salad 16
Bleu Cheese, Cheddar Cheese, Avocado, Soft Boiled Eggs, Applewood Smoked Bacon, Roma Tomatoes, Baby Green Salad, Dijon Herb Dressing

Maple Glazed Cedar Plank Wild Salmon 19
Roasted Yukon Gold, Baby Spinach, Caramelized Pearl Onions, Crispy Applewood Bacon, Sweet Corn Cream

Pancetta Wrapped Turkey Breast Sandwich 16
Heirloom Tomatoes, Butter Lettuce, Boursin Cheese, Roasted Fennel Aioli, Grilled Sourdough Bread, Garganelli Pasta Salad

Creekstone Farms Hamburger 13
Cheddar Cheese, Sliced Tomatoes, Green Leaf Lettuce, Red Onions, French Fries

Grilled Panzanella Garlic Shrimp Salad 18
Piquillo Peppers, Flat Leaf Parsley, Manchego Cheese, Arugula, Saffron Roasted Tomato Vinaigrette

MAIN ENTRÉES

Grilled BBQ Glazed Free Ranged Chicken Breast 19
Creamy Macaroni & Cheese, Broccolini, Baby Carrots, Roasted Red Pepper Sauce

Jumbo Lump Crab Cakes 25
Purple Potatoes, Cole Slaw, Three Pepper Fresh Corn Salsa, Green Goddess Sauce

Lemongrass Grilled Flat Iron Steak 20
Coconut Rice, Baby Bok Choy, Sesame Carrots, Thai Red Curry Sauce

Seared Grouper Fillet 21
Summer “Linguini” Squash, Piquillo Peppers, Plantains, Kale, Yellow Tomato Epazote Sauce

Grilled Lamb Merquez Sausage 20
Saffron Couscous, Cucumber Feta Salad, Greek Yogurt, Roasted Tomato Sauce

Summer Ratatouille Polenta Stack 17
Tomato White Bean Stew, Crispy Yukon Gold Potatoes, Herb Oil

Executive Chef Brian Driscoll

*: Vegan  * Vegetarian