



Starters

Jumbo Lump Crab Cakes \$12
Creole Remoulade sauce

Artichoke, Spinach and Brie Dip \$9
Served with toasted pita and crackers

Beefsteak and Mozzarella \$9
Fresh yellow and red beefsteak sliced tomatoes, served with fresh mozzarella, basil and a balsamic reduction

Seafood Pillow \$11
Fresh seafood poached, wrapped in a chive crepe and served warm with a watercress salad, drizzled with a chive lime vinaigrette

Pan Seared Ahi Tuna \$12
Encrusted with cumin and sesame seeds and served with a Daikon Sprout slaw

BBQ Duck Chimichanga \$9
Served with a tomato and avocado relish

Soup & Salad

Soup of the Day \$5
Prepared fresh daily

Mixed Green Salad \$6
Mesclun greens, cucumber ribbons, grape tomatoes and Balsamic Vinaigrette

Classic Caesar \$7
With garlic croutons and fresh grated Reggiano parmesan

Baby Spinach Salad \$8
Warm bacon vinaigrette, walnuts, Gorgonzola cheese, Granny Smith apples, red onions and roma tomatoes

Steaks

Baseball Sirloin Steak \$26

Ribeye Steak \$29

Buffalo Tournedos \$32

New York Strip Steak \$34

All steaks come with your choice of two sides

Entrées

Grilled Atlantic Salmon \$21
Coated in a cilantro citrus glaze, served with Israeli couscous, grape tomatoes and sautéed spinach

Herb Crusted Chicken \$19
Vegetable of the day, mashed potatoes and Balsamic Demi Glaze

Jumbo Coconut Prawns \$22
Fried and served with stir fried vegetables, Basamiti rice and a coconut ginger sauce

Tofu Vegetable Stir Fry \$18
Seasonal vegetables and Tofu sautéed with a sesame soy ginger sauce served over Soba noodles

Pan Seared Alaskan Halibut \$22
Served with roasted red potatoes, sautéed asparagus and a light Puttanesca sauce

Grilled Wild Boar Ribs \$25
St. Louis Style Ribs slow cooked and grilled, coated with the BBQ sauce of the week. Served with smoked Napa cabbage slaw and sweet potato fries

Pan Seared Sea Scallops \$24
Stuffed with jumbo lump crab, mashed potatoes, asparagus, baby carrots, zucchini and shallot cream

Roasted Stuffed Colorado Lamb \$32
Stuffed with figs, raisins and apricots and served with roasted fingerling potatoes, haricot Vert and Port Demi

Sides

Sautéed Asparagus \$5

Sautéed Mushrooms \$5

Vegetable of the Day \$5

Macaroni and Cheese \$5

Ultimate Mashed Potatoes \$4

Baked Potato \$4

French Fries \$4

Sweet Potato Fries \$4

SPA Healthy Cuisine
Please No Checks

18% Gratuity may be added to parties over seven