



Spring Menu

First Course

Soup of the Day	7
Coconut Curry Carrot Soup	7
Jumbo Shrimp Cocktail	16
Traditional Cocktail Sauce	
Crispy Artichokes	13
Sliced Prosciutto Toasted Almonds Lemon Caper Aioli	

Salads

Caesar Salad	9
with Grilled Chicken	14
with Grilled Shrimp	16
Lump Crab Salad	19
Shaved Fennel Baby Arugula Orange Supremes Pistachios Whole Grain Mustard Vinaigrette	
Ancient Grain Salad	18
Tricolor Quinoa Faro Tabbouleh Tomatoes Cucumbers Avocado Burrata Champagne Vinaigrette	
Cobb Salad	16
Grilled Chicken Hard Boiled Egg Gorgonzola Cheese Artichokes Asparagus Avocado Radish White Balsamic Vinaigrette	
Waldorf Salad	14
Bibb Lettuce Walnuts Roasted Grape Focaccia Fried Celery Apple Cider Dressing	

Sandwiches

Served with Sweet Potato Fries or French Fries

Tuna Fish Sandwich 12

Tomatoes | Lettuce | Marble Rye

Roasted Turkey Club 15

Cranberry Mayonnaise | Tomato | Applewood Smoked Bacon | Lettuce | Seven Grain

Grilled Black Angus Sirloin Burger 16

Choice of: American | Swiss | Cheddar | Blue Cheese

Lettuce | Red Onion | Brioche Bun

Shaved Pastrami Sandwich 16

Traditional Coleslaw | Cajun Remoulade | Housemade Pickles

Entrees

Miso Glazed Mahi Mahi 23

Edamame Dumplings | Baby Bok Choy | Gochujang Broth

Grilled Ribeye 42

Smashed Purple Potatoes | Baby Carrots | Spinach | Steak Sauce

Mushroom Ravioli 16

Spring Peas | Tomatoes | Shitaake Mushroom | Touch of Cream

Bone-In Chicken Parmesan 21

Sautéed Broccoli | Fresh Mozzarella | San Marzano Sauce | Fried Basil

Timeless Curry

Served with Classical Accompaniments of:

Chopped Peanuts | Golden Raisins | Mango Chutney | Shredded Coconut | Basmati Rice

Boneless Breast of Chicken 18

Madras Curry Sauce

Malaysian Boneless Lamb 21

Red Curry Sauce

Curry of the Day 20