

◆ STARTERS ◆

SPICED WILD GRAIN BOWL
*butternut squash purée, smoked tofu, candied pumpkin,
 heirloom baby carrots, wild mushrooms*
 12.

**GRILLED SHRIMP AND
 ROASTED CASHEW SALAD**
crisp cabbage, daikon, cilantro, sesame dressing
 15.

HUMMUS
*whole grain pita, mixed field greens, pickled vegetables,
 olives, feta, roasted red peppers*
 12.

**CRISPY PORK AND
 DUCK SPRING ROLLS**
spicy cabbage, scallion, glass noodles, sweet fresno chili sauce
 13.

SOUP of the DAY
chef's daily creation
 MKT. PRICE

◆ SALADS ◆

**CERTIFIED ANGUS BEEF
 TENDERLOIN TIPS**
*mixed field greens, shaved red onions, avocado,
 crumbled Lively Run Blue Yonder,
 applewood-smoked bacon, tomato, sherry vinaigrette*
 16.

CAESAR
*romaine, creamy roasted garlic caesar dressing,
 croutons, shaved parmesan*
 10.

ADD ONS:

JUMBO POACHED SHRIMP 3./EA.

8 oz. CHICKEN 6.

4 oz. TENDERLOIN TIPS 8.

6 oz. SPICED TUNA 12.

6 oz. SPICED SALMON 12.

**BABY ICEBERG
 LETTUCE WEDGE**
*balsamic-honey glazed onions, grape tomato,
 applewood-smoked bacon, avocado
 gorgonzola dressing*
 12.

**MARINATED BEET SALAD
 WITH SMOKED SALMON**
*date purée, boursin beignets, baby kale,
 spiced cranberry nut mostarda, guanciale vinaigrette*
 14.

◆ ENTREES ◆

PUMPKIN SEED CRUSTED SCALLOPS
*brown butter squash purée, roasted carrots,
 braised red cabbage, caramelized pearl onions*
 19.

CAB PRIME BRISKET MEATLOAF
*potato galette, Brussels sprouts,
 crispy onions, demi ketchup*
 18.

SHRIMP PAD THAI
*crispy tofu, carrot, daikon, egg, scallions,
 bean sprouts, peanuts, rice noodles*
 16.

◆ SANDWICHES AND WRAPS ◆

**SOUTHERN FRIED
 CHICKEN SANDWICH**
*horseradish coleslaw, hot pickles,
 buttermilk dressing, brioche bun*
 14.

FALAFEL PITA WRAP
*iceberg lettuce, tomatoes, feta cheese,
 avocado, pickled vegetables, tzatziki*
 14.

**GROUND BRISKET and
 CHUCK BURGER**
*applewood-smoked bacon-onion jam, garlic aioli,
 aged extra-sharp cheddar, brioche bun
 with onion rings*
 8 oz. – 16. / 12 oz. – 20.

SERVED WITH YOUR CHOICE OF:

*petite caesar salad,
 petite mixed greens salad,
 spiced sweet potato fries,
 house-made coleslaw,
 breaded onion rings,
 house-made potato chips,
 parmesan and truffled
 sea salt fries*

**GRILLED YELLOWFIN
 TUNA SANDWICH**
*lemon-herb grilled ahi tuna steak,
 black olive-sun-dried tomato-artichoke tapenade,
 lemon aioli*
 17.

ROASTED TURKEY SANDWICH
*provolone, lettuce, tomatoes, pickled fennel,
 bacon, dijon, whole grain rye sourdough*
 13.

'BLACK and BLUE' WRAP
*choose Certified Angus Beef tenderloin tips or chicken,
 gem lettuce, buttermilk-gorgonzola dressing, avocado,
 red onion, tomato, applewood-smoked bacon*
 CHICKEN – 12. / BEEF – 15.