

#### **SPA LUNCH**

\$20.00 per person

Grilled Chicken Breast over Classic Caesar Salad with Brioche Croutons and Shaved Parmesan

or

Roasted Vegetable, Black Bean, Feta Cheese and Quinoa Wrap with Side Salad of Mixed Greens (side of balsamic dressing)

or

Sliced Oven Roasted Turkey Club with Bacon, Swiss Cheese, Lettuce, Tomato and Mayo on Toasted Sourdough Bread with Side Salad of Mixed Greens (side of balsamic dressing)

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Seasonal Fruit Cup

or

Cookie

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Choice of Non Alcoholic Beverage

# **SPA WINE**

\$38 per Carafe \$8 per Glass

Sycamore Chardonnay
Greystone Cabernet

(see reverse for more beverage options)

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### **SNACKS**

Cheese Plate \$13

Chef's Selection of Artisan Cheeses and Crackers (serves 2)

Fruit Platter \$7

Seasonal

House Made Chips \$8

#### **BEVERAGES**

Mimosa \$8.5

Champagne \$38

(by the bottle) add ½ carafe Orange Juice \$15

# Domestic Beers \$5

Imported Beers \$6.5

Coors Light

Bud Light

Budweiser

Heineken

Corona

Corona Light

# **Non-Alcoholic Beverages**

Soda \$3.5

Coffee \$3.25

Iced Coffee \$6.5

Tea \$3

Juice \$3.75 Iced Tea \$3.25

Artesian Voss Water (still) \$7

850ml

Artesian Voss Water (sparkling) \$8

850ml

(your final bill will include tax and 17% gratuity)

Note: Please allow 40 minutes for preparation. No glass is allowed at the pool.