



LUNCH MENU

Offered from 11:00am – 1:30pm

CHEESE PLATTER FOR TWO <i>ARTISAN CHEESES, MIXED FRUIT & ASSORTED CRACKERS</i>	\$16
MEDITERRANEAN PLATTER <i>HUMMUS, ROASTED PEPPERS, FETA, KALAMATA OLIVES, SPINACH & FETA SPANAKOPITA WITH GRILLED PITA AND EXTRA VIRGIN OLIVE OIL</i>	\$12
ASPARAGUS & BACON KALE SALAD <i>ASPARAGUS, BACON, GOAT CHEESE, JULIENNE KALE, TOASTED WALNUTS, CREAMY CARAMELIZED ONION VINAIGRETTE</i>	\$12
STRAWBERRY BALSAMIC SPINACH SALAD <i>BABY SPINACH, FRESH STRAWBERRIES, RED ONION, TOASTED ALMOND SLIVERS, BALSAMIC REDUCTION, FETA CHEESE, GREEN GODDESS DRESSING</i>	\$10
CORN & EDAMAME SESAME SALAD <i>SPRING MIX, SWEET CORN, EDAMAME, RED ONION, CILANTRO, RED PEPPERS, AVOCADO, SESAME SEED VINAIGRETTE</i>	\$10
ADD CHICKEN TO ANY SALAD	\$5
ADD SHRIMP TO ANY SALAD	\$7

FOLLOWING ITEMS SERVED WITH CHOICE OF SIDE MESCLUN SALAD OR SEASONAL QUINOA SALAD

SESAME SRIRACHA CHICKEN WRAP <i>GRILLED CHICKEN, CORN, RED PEPPERS, RED ONION EDAMAME, CILANTRO, SESAME SEED VINAIGRETTE, SRIRACHA</i>	\$13
SAVORY SHRIMP & SPINACH WRAP <i>GRILLED SHRIMP, SPINACH, BRIE, SAUTÉED MUSHROOMS, BALSAMIC REDUCTION, CARAMELIZED ONION VINAIGRETTE</i>	\$13
SPRING HUMMUS WRAP <i>HOUSE MADE HUMMUS, FETA CHEESE, CUCUMBER, TOMATO, RED ONION, RED PEPPER, SPRING MIX</i>	\$11
CHIPOTLE SHRIMP & BACON WRAP <i>GRILLED SHRIMP, BACON, CHIPOTLE AIOLI, RED PEPPERS, AVOCADO, CORN, CILANTRO</i>	\$13
GRILLED PORTOBELLO & MUSHROOM WRAP <i>GRILLED PORTOBELLO, RED PEPPERS, GOAT CHEESE, BALSAMIC REDUCTION, SAUTÉED MUSHROOMS, CARAMELIZED ONION VINAIGRETTE</i>	\$12
GREEK CHICKEN GYRO <i>GRILLED CHICKEN, FETA, KALAMATA OLIVES, RED ONION, CAPERS, RED PEPPERS, TOMATOES, CUCUMBERS, GREEN GODDESS DRESSING, WHOLE WHEAT PITA</i>	\$13

****For ease of service, we strongly recommend placing lunch orders when you reserve Spa Services. The kitchen may be able to adjust menu items to your dietary needs. Please do not hesitate to ask us!***