

- TOMATO & GORGONZOLA SOUP – cup 4 / bowl 6
 RED CURRY, CARROT & GINGER – cup 4 / bowl 6
 CHILI OF THE DAY – topped with sour cream, avocado, red onion, jack & cheddar
 cup 4.95 medium bowl 7.50 large bowl 9

salads

- SIMPLE GREEN SALAD – field greens, grape tomatoes, cucumbers, red onions, kalamata olives
 choice of dressings: gorgonzola, thai lime, roasted garlic lemon basil, lavender maple 6.50
 CAESAR SALAD – romaine, croutons, caesar dressing, fresh parmesan 8.50
add blackened tiger prawns 15.50 add blackened chicken breast 12
 BACON & APPLE SALAD – field greens, chèvre, grape tomatoes, lavender maple vinaigrette 10.50
 PANZANELLA SALAD – field greens, focaccia croutons, fresh mozzarella, grape tomatoes, red onions,
 green olives, capers, roasted garlic lemon basil vinaigrette 10.50
 CHICKEN SALAD – field greens, grilled chicken breast, bacon, avocado, tomato, red onion,
 crumbled gorgonzola, gorgonzola dressing 13.95
 TIGER PRAWNS & ALASKAN SEA SCALLOPS SALAD – blackened – field greens, romaine, cucumber,
 papaya & diced red peppers, candied almonds, thai lime vinaigrette 16.00

** all dressings, spreads, and mayonnaise are house made with canola or extra virgin olive oil - no raw eggs or trans fats **

sandwiches

- sandwiches served on baguette or multi-grain wheat bread
 choice of house fries with roasted red pepper ketchup or green salad with lavender maple vinaigrette
 substitute a cup of soup add 1.00 – chili & sandwich add 2.00
 SPECIAL SANDWICH – smoked turkey, chèvre & roasted jalapeño spread, oven-roasted tomato,
 caramelized onion, spinach 12.00
 SMOKED TURKEY OR HAM MELT – herbed cream cheese, mayo, dijon, melted jack & cheddar 10.75
 VEGETARIAN MARINATED OLIVE – cucumber, tomato, red onion, marinated olive spread, greens, feta 10.75
 COLD HAM OR SMOKED TURKEY – tomato, red onion, greens, mayo, dijon mustard, jack cheese 10.75
 AVOCADO – herbed cream cheese, tomato, red onion, greens, mayo, dijon, melted jack and cheddar 10.75
 REINDEER POLISH SAUSAGE – red onion, sauerkraut, mayo, dijon, melted jack & cheddar 11.75
 ANGUS CHEESE BURGER – tomato, red onion, greens, mayo, dijon, melted jack & cheddar, ciabatta 11.50
 ANGUS CHIPOTLE BURGER – avocado, chipotle aioli, tomato, red onion, melted jack & cheddar, ciabatta 12.50
 HAM & MARINATED OLIVE – black forest ham, salami, marinated olive spread, melted jack & cheddar 10.95
 TURKEY & AVOCADO – herbed cream cheese, tomato, red onion, greens, mayo, dijon 11.95
 THAI CHICKEN – marinated in a peanut dressing – melted jack & cheddar, mayo, greens, red onion 11.75
 GRILLED CHICKEN BREAST – bacon, avocado, gorgonzola dressing, tomato, red onion, greens 12.95
 TIGER PRAWNS & AVOCADO – blackened tiger prawns, avocado, herbed cream cheese, mayo, dijon,
 melted jack & cheddar 12.95

entrees and specials

- FRESH ALASKAN SILVER SALMON TACOS – blackened & pan seared – guacamole,
 black bean pico de gallo, cabbage slaw, petite salad, lime, grilled corn tortilla 15.00
 CALAMARI STEAK SALAD – baby spinach, caramelized onions & peppers, capers,
 kalamata olives, artichoke hearts, warmed herb vinaigrette, polenta croutons 13.00
 LINGUINE – vegetable ratatouille, tomato, fresh herbs, lemon & white wine garlic sauce, parmesan 13.00
**add fresh alaskan halibut 17.00*
 CRAB & SCALLOP CAKES – crispy polenta, warmed tomatillo sauce, cumin & poblano cream drizzle,
 grilled avocado, pico de gallo 14.50
 TOFU & UDON NOODLE PASTA – soy ginger cream sauce, snow peas, mushrooms,
 pickled ginger, black bean salsa 13.00
 JAMBALAYA – fresh alaskan silver salmon, fresh alaskan halibut, tiger prawns, reindeer sausage,
 spicy tomato sauce, jasmine rice 17.00
 CHICKEN CURRY – grilled chicken breast – yellow coconut curry, sautéed asian vegetables,
 jasmine rice, daikon sprout & honeydew salad 14.50

18% gratuity on parties of 6 or more

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness