

APPETIZER

- Artisan Bread Board \$5
asiago batard & fig-honey batard, european style butter,
spiced fromage blanc spread
- Tiger Shrimp and Avocado "Martini" \$14
cherry tomatoes, cucumber, wasabi ginger dressing
- Chicken Potstickers \$14
citrus-ponzu dipping sauce
- Roasted Ginger Marinated Beets \$13
almond crusted goat cheese, pressed baguette, frisee, aged balsamic
- Yellowfin Tuna Tartare \$14
avocado, cucumber, chili vinaigrette

SOUP AND SALAD

- 5 Spiced-Roasted Butternut Squash Soup \$8
cream, lobster
- Heart of Romaine Salad \$10
caesar dressing, parmesan cheese
with chicken breast add \$5
- Goat Cheese & Pork Belly
organic greens, pressed baguette, cucumbers, walnuts, tomatoes, elder vinaigrette
- Simple Baby Mixed Greens \$10
cucumber, elder blossom vinaigrette
- California Chicken Salad \$15
napa cabbage, nuts, sesame soy vinaigrette
- Tossed Chicken Cobb Salad \$15
Tossed Shrimp Cobb Salad \$18
gorgonzola, bacon, tomato, egg, greens, white balsamic vinaigrette
- Spicy Salmon & Shrimp Salad \$18
organic leaf lettuce, feta, celery, white balsamic vinaigrette
- Seared Rare Tuna Salad "Nicoise" \$18
greens, haricot vert, peppers, egg, olive tapenade, white balsamic vinaigrette

PIZZA \$15 EA

- Salami Pizza
goat cheese, arugula
- Portobello Mushroom Pizza
parmesan cheese, truffle essence, parsley
- Speck "Prosciutto" Pizza
gruyere cheese, pesto
- Pesto Pizza
buffalo mozzarella, basil, tomatoes
- Four Cheese Pizza
stilton blue cheese, goat cheese, parmesan cheese, mozzarella
- Shrimp Pizza
chili, avocado, cilantro

A 3.5% surcharge will be added to all guest checks to help cover increasing labor costs and in our support of the recent increases in minimum wage and benefits for our dedicated team members.

SANDWICHES, QUICHE & CROQUES

- Acqua Club Sandwich \$15
shaved turkey breast, bacon, tomatoes, lettuce,
avocado, swiss cheese, french fries
- Grilled Chicken Quesadilla \$16
marinated veggies, jalapeno jack cheese, guacamole,
sour cream, salsa fresca
- Cave Aged Gruyère Cheese & Black Forest Ham Panini \$16
french baguette with caramelized onions, mustard aioli,
tomato mozzarella salad
- Grilled Chicken Sandwich \$16
bacon, avocado, fontina cheese, cucumber-lime aioli,
toasted kaiser roll, french fries
- Dungeness Crab Salad Sandwich \$16
red peppers, tomatoes, bacon, hass avocado, kaiser roll,
baby mixed greens
- Pizza Bread with Prosciutto and Manchego Cheese \$16
roasted marinated tomatoes, organic greens, balsamic vinaigrette
- Braised Short Rib and Gruyere Cheese Panini \$16
cornichon, caramelized onion, organic greens, balsamic vinaigrette
- Grilled Shrimp Wrap \$17
spinach, cucumber, mango, avocado, ginger-lime aioli
wrapped spinach tortilla, baby mixed greens
- Smoked Salmon Sandwich "Croque Madame Style" \$17
Pain de Mie, smoked salmon, dill béchamel, gruyere, egg sunny side up,
baby mixed greens

BURGERS AND ENTREES

- Angus Burger \$15
half pounder on a toasted kaiser roll, french fries
add choice of cheese \$.50
add bacon \$.50
add avocado \$1
add egg sunny side up \$1
- Spiced Clams \$19
linguini pasta, parsley, wine, pancetta
- Fusilli Pasta Bolognese Sauce \$19
braised beef, tomatoes, burgundy reduction
- Pork Scaloppini "Vienna Style" \$20
cucumber salad, boston lettuce, lingonberry
- Fish Tacos \$17
cilantro fennel, avocado, onion, chili emulsion, citrus salad
- Grilled Hawaiian Swordfish \$33
lemon basmati risotto, basil essence, olive tapenade, roasted pepper
- Soy Glazed Seared Rare Tuna \$33
wilted spinach, baby artichoke, chili vinaigrette
- Baked North Atlantic Salmon \$30
mushroom risotto, parmesan cheese, truffle essence

Before placing your order, please inform your Server if anyone in your party has a food allergy.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your
risk of food borne illness, especially if you have certain medical conditions.
These items may contain raw or undercooked ingredients.