

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
- Heart of Romaine Salad \$10
caesar dressing, parmesan cheese
with chicken breast add \$5
- Simple Baby Mixed Greens \$10
Cucumber, elder blossom vinaigrette
- Goat Cheese & Pork Belly \$14
organic greens, pressed baguette, cucumbers, walnuts, tomatoes,
elder vinaigrette
- California Chicken Salad \$15
napa cabbage, nuts, carrots, green onions, sesame soy vinaigrette
- Chicken Cobb Salad \$15
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, mozzarella cheese, arugula
- Portobello Mushroom Pizza
parmesan cheese, truffle essence, parsley
- Speck "Prosciutto" Pizza
gruyere cheese, parmesan 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 & CROQUE

Acqua Club Sandwich \$15

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, 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, balsamic vinaigrette

Pizza Bread with Prosciutto and Manchego Cheese \$16

roasted marinated tomatoes, organic greens, balsamic vinaigrette

Braised Short Ribs and Gruyere Cheese Panini \$16

cornichon, caramelized onion, organic greens, balsamic vinaigrette

Grilled Shrimp Wrap \$17

spinach, cucumber, mango, avocado, ginger-lime aioli,
spinach tortilla, baby mixed greens, balsamic vinaigrette

Smoked Salmon Sandwich "Croque Madame Style" \$17

pain de mie, smoked salmon, dill béchamel, gruyere, egg sunny side up,
baby mixed greens, balsamic vinaigrette

BURGERS AND ENTREES

Angus Burger \$15

half pounder, 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, white wine, pancetta

Fusilli Pasta Bolognese sauce \$19

braised beef, tomatoes, burgundy reduction

Pork Scaloppini "Vienna Style" \$19

cucumber salad, boston lettuce, lingonberry

Halibut Fish Tacos \$17

cilantro fennel, avocado, onion, chili emulsion, citrus salad

Grilled Hawaiian Swordfish \$33

with lemon basmati risotto, basil essence, olive tapenade and roasted pepper

Soy Glazed Seared Rare Tuna \$33

spinach, baby artichoke, chili vinaigrette

Backed 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.