

Lunch

Soup and Appetizers

Market Inspired Soup 6

Today's aspiration.

Prawn Cocktail 14

Poached jumbo prawns with lemon-caper aioli and chermoula cocktail sauce.

Hand Cut Fries 7

Drizzled with truffle oil and parmesan cheese.

Flat Breads

Caramelized Onion & Gorgonzola 13

Caramelized Spanish onions and gorgonzola cheese,

Shrimp & Chorizo 15

Shrimp and fresh chorizo sausage, sundried tomato sauce, Manchego cheese and olive oil.

Salads

Heirloom Tomato Caprese 12

Topped with fresh mozzarella, micro basil, garlic tuile and extra virgin olive oil.

Watercress Salad 12

Topped with gorgonzola cheese, dried cranberries, toasted walnuts, Bosc pears and Champagne vinaigrette.

Cobb Salad 12

Arugula and spinach topped with eggs, bacon, roasted turkey, avocado, tomatoes and blue cheese vinaigrette.

Caesar Salad 11

Crispy hearts of romaine tossed in a house made Caesar dressing and brioche croutons.

Our salads can be served topped with chicken 4 or shrimp 6

Entrees

Burger 12

Grilled sirloin beef on a brioche bun, served with lettuce, tomato, Bermuda onions and a side of hand cut herb fries.

Trina's Panini 14

Pressed artisan bread with a grilled rosemary chicken breast, heirloom tomatoes, brie cheese and a side of mesclun salad.

Grilled Strip Steak 18

Served with hand cut herb fries and a side of Bearnaise.

Mediterranean Tuna 19

Mediterranean spice blend rubbed Ahi tuna, sautéed baby watercress, braised cherry tomatoes, fingerling potatoes, raisins, capers and Kalamata olives.

Pasta And Lobster 16

Poached lobster tossed in a light saffron tomato broth, fresh basil and olive oil

Fish of the day

Chef's inspiration.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.