APPETIZERS, SOUPS & SALADS

Crab Cake Spring Rolls 16
Chili-Mustard Sauce

Miso-Glazed Hearts of Palm "Ceviche" V GF 12
Compressed Cucumber, Yuzu-Lime Bath, Avocado Emulsion, Roasted Sweet Potatoes

Tangy Clam Dip GF 12
Sliced Cucumbers, Beach Chips

Soup du Jour 6/9

Lobster Bisque GF 9/12
Tarragon Crème Fraîche

Classic Caesar Salad* GFA 9/12
Hearts of Romaine, Focaccia Croutons, Shaved Parmesan Cheese, Caesar Dressing

Chopped Wedge Salad GF 10/13
Iceberg Lettuce, Cherry Tomatoes, Red Onions, Bacon, Blue Cheese Dressing

Black & Blue Beef Tip Salad* GF 24
Arugula, Baby Field Greens, Roasted Honeycrisp Apples, Blackened Beef Tips
Toasted Walnuts, Smoked Blue Cheese Crumbles, Caramelized Onion Vinaigrette

Baby Field Greens House Salad GF V 8/11
Mixed Greens, Cherry Tomatoes, Cucumbers, Shaved Carrots
Sliced Red Onions, Balsamic Dressing

Chef's Salad Plate GFA 15
Scoops of Seafood Salad, Tuna Salad, Shrimp Salad
Little Gem Lettuce, Sliced Tomatoes, Fried Saltines

HANDHELDS

All handhelds include one side.

Salmon Pastrami & Rye 16
Pastrami-Style Smoked Salmon, Fig Jam
Whole-Grain Mustard
Pickled Red Cabbage Slaw
Marbled Rye Bread

Roasted Root Vegetable Wrap V 14
Golden Beets, Butternut Squash
Celery Root, Roasted Garlic Hummus
Watercress, Lavosh Wrap

Fried Catfish Po' Boy 16
Shredded Iceberg Lettuce, Sliced Tomato
Dill Pickle Slices, Cajun Aioli, Hoagie Roll

Grilled Chicken Club 15
Grilled Chicken Breast, Green Leaf Lettuce
Sliced Tomato, Applewood-Smoked Bacon
Boursin Cheese Spread, Brioche Bun

Turkey, Bacon & Brie 16
Smoked Turkey, Applewood-Smoked Bacon
Brie Spread, Baby Gem Lettuce
Mulled Cider Aioli, Sourdough Bread

Mahi-Mahi Tacos GFA (2) 17
Herb-Marinated Mahi-Mahi
Apricot & Persimmon Relish
Shaved Red Cabbage, Flour Tortillas

Chopped Charcuterie Board Hoagie 17
Black Forest Ham, Prosciutto, Salami
Provolone, Shredded Romaine, Sliced Tomato
Pepperoncini, Red Wine Aioli, Hoagie Roll

Charbroiled CAB Burger* 17
Half-Pound Beef Patty, Green Leaf Lettuce
Sliced Tomato, Onions, Choice of Cheddar, Swiss
American or Blue Cheese, Brioche Bun
+ Bacon 2

TLGAC Black Bean Burger V 14
Green Leaf Lettuce, Heirloom Tomatoes
Shaved Red Onions, Cajun Rémoulade
Vegan Pretzel Bun

Swordfish Cubano 16
House-Smoked Swordfish "Ham"
Sliced Prosciutto, Dill Pickle Chips
Whole-Grain Mustard Aioli
Sliced Swiss Cheese, Traditional Cuban Baguette

SIDES 6

Fresh Fruit | Coleslaw | French Fries | Sweet Potato Fries | Potato Chips | Onion Rings

GF Gluten Free V Vegetarian V Vegan GFA Gluten Free Available

While we take dietary preferences and restrictions very seriously, cross-contact with other ingredients may occur.
Regrettably, we cannot guarantee the complete absence of allergens.
For our members with life-threatening food allergies, please request to speak with the Chef directly.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.