

small plates

Mac and Cheese	9.50
Truffle Tater Tots	9.50
truffle oil, fresh herbs, parmesan, housemade ketchup	
Cheeseburger Sliders	12.95
white cheddar cheese, pickles, thousand island dressing, hawaiian bread	
Spinach Artichoke Dip	13.95
house tortilla chips	
Tempura Asparagus	14.25
lemon garlic aioli	
Coconut Shrimp	15.95
crispy rice noodles, red and green cabbage, red bell pepper, red onion, cilantro, thai chili sauce	
Spicy Ahi Tuna Poke	18.25
avocado, wakame, furikake, sweet soy sauce, wonton chips	
Trio of Fries	13.50
garlic, sweet potato, bbq with dipping sauces	
Grilled Cauliflower	13.95
pickled golden raisins, serrano aioli, forbidden rice with cilantro curry vinaigrette	
Buttermilk Fried Chicken Strips	11.75
ranch, thai chili dipping sauces	

soups/small salads

Seasonal Soup	7.95	Tomato Soup	7.95
French Onion Soup			8.95
Mixed Greens			10.75
candied pecans, goat cheese, medjool dates, champagne vinaigrette			
Caesar			11.95
romaine, caesar dressing, garlic herb croutons, shaved parmesan cheese, garlic parmesan schmear			
add chicken	5.95	add shrimp	8.95
add flat iron steak	11.95	add salmon	11.95

big salads

Watermelon and Heirloom Tomato Salad	14.95
burrata cheese, basil crystals, reduced balsamic, arugula	
Chicken Cobb Salad	18.50
bacon, avocado, egg, bleu cheese crumbles, cherry tomatoes, herb ranch dressing	
Rotisserie Chicken Salad	23.25
mixed greens and romaine, dates, goat cheese, cherry tomatoes, avocado, cornbread croutons, green goddess vinaigrette	
Poached Salmon Spinach Salad	22.25
gala apples, cranberries, goat cheese, candied pecans, balsamic dressing	
Thai Steak Salad	23.95
red cabbage, noodles, red onions, red bell peppers, carrots, mango, cherry tomatoes, peanut dressing	

mocktails

non-alcoholic drinks

\$5⁵⁰

Watermelon Sugar, Hi!

Fresh watermelon and kiwi muddled with raspberry and lemon syrup, topped with sweet and sour

Lavender Haze

Lavender syrup, lemon, coconut cream, topped with coconut water

Basil Berry Fizz

Raspberries, basil and lemons muddled with raspberry syrup and topped with sparkling and lemon-lime soda

Berry Lemonade

Hand muddled lemons, fresh berries, topped with sparkling and lemon-lime soda. Choice of strawberry, blackberry or raspberry

Pineapple Iced Tea Tropical iced tea with pineapple juice

Housemade Lemonade 4.75 **Red Bull** 5.00

Ginger Beer 4.25 **Fiji Water (still)** 4.25

San Pellegrino (sparkling) 4.25

sandwiches

served with fries or mixed greens

Prime Rib French Dip	au jus, creamed horseradish	19.75
Cafeteria Burger		15.75
lettuce, tomato, pickle, onion, thousand island sauce		
add cheddar, swiss, goat or bleu cheese	1.95	
add bacon, mushrooms or avocado	1.95	
Impossible Border Burger		18.50
guacamole, pepper jack cheese, roasted peppers, spicy mayonnaise		
Western Burger		18.50
bbq sauce, crispy onions, white cheddar, bacon		
Turkey Burger		17.25
onion marmalade, spicy mayonnaise, arugula, tomatoes		
Grilled Ham & Cheese w/Tomato Soup		16.95
havarti, white cheddar, black forest ham		
Fried Chicken Sandwich		17.95
jalapeño mustard slaw, gruyère cheese, sliced tomatoes		

entrées

Rigatoni Bolognese		17.95
beef bolognese, melted burrata cheese, crispy basil		
Shrimp Scampi		24.95
spaghetti, cherry tomatoes, spinach, parmesan cheese, lemon butter sauce, chili flakes		
Chicken and Waffle		23.75
southern fried chicken, pork sausage country gravy, Belgian waffle, pecan butter, maple syrup		
Fish and Chips		22.75
french fries, lemon, tartar sauce		
Grilled Atlantic Salmon		28.95
fresh creamy corn orzo, roasted asparagus, heirloom cherry tomatoes		
Lump Crab Crusted California Seabass		32.95
roasted baby yukon gold potatoes, dressed baby gem lettuce, fresh dill tarter sauce		
Brick Chicken		27.95
pan seared chicken, garlic mashed potatoes, spinach, natural jus		
Slow Braised Beef Shortrib		29.95
crème fraîche mashed potatoes, baby carrots and snow peas, demi glace, parmesan cheese		
Grilled Hawaiian Rib Eye Steak		34.50
garlic mashed potatoes, green beans, scallions, natural jus		
Roasted Prime Rib (available Fri-Sun dinner)		32.95
garlic mashed potatoes, green beans, natural jus		
sides		
Garlic Mashed Potatoes	5.95	Grilled Asparagus 7.50

beverages

Pepsi Diet Pepsi Sierra Mist Dr. Pepper

Root Beer Hot or Iced Tea

Organic Coffee 4.25 Cold Brew 4.50

Vanilla Whip Cold Brew 5.95

Cold brew topped with homemade whipped vanilla cream

\$3⁹⁵

dessert

Mint Chip Mud Pie 8.50

mint chip ice cream, oreo cookie, fudge, whipped cream

Skillet S'mores 8.50

chocolate brownie, marshmallow, graham crackers, Hershey's chocolate squares

Chocolate Bombe 8.50

chocolate brownie, chocolate mousse, chocolate ganache, berry purée

Butterscotch Blondie Sundae 8.50

butterscotch and macadamia nut brownie, vanilla bean ice cream and caramel sauce

cafeteria

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18% service charge for parties of 8 or more | Split Plate Charge \$2
Reservations accepted

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness