



BREAKFAST SERVED UNTIL 11AM

BREAKFAST BURRITO | 14

Scrambled eggs, breakfast potatoes, bacon, Jack and cheddar cheese blend, pico de gallo, flour tortilla, salsa roja

BREAKFAST BOWL | 13

Egg any style, breakfast potatoes, bacon or sausage, Jack and cheddar cheese blend

AVOCADO TOAST | 15

Wheat berry toast, sliced avocado, sliced tomato, arugula, goat cheese, EVERYTHING BUT THE BAGEL® seasoning

SPA BREAKFAST | 12

Cottage cheese, salt and peppered tomato slices, whole sliced avocado

OVERNIGHT OATS | 14

Steel cut oats, Greek yogurt, cinnamon, brown sugar

SIDES

SIDE OF SAUSAGE | 4

SIDE OF BACON | 4

EGG ANY STYLE | 2

BREAKFAST POTATOES | 5

FRUIT CUP | 5

STARTERS

BRUSSELS SPROUTS | 14

Brussels sprouts, balsamic glaze, pickled red onion, feta cheese

GRILLED ARTICHOKE | 14

Halved artichoke, wine butter sauce, Parmesan cheese, garlic aioli

HUMMUS DUO | 14

Garlic hummus, beet hummus, carrots, cucumbers, flatbread

CHICKEN NACHOS | 22

Corn tortilla chips, pepperjack queso sauce, chicken breast, charred corn, black beans, red jalapeño, pico de gallo, salsa roja, guacamole

CHARCUTERIE | 22

Assorted deli meats, cheese, and fruit accompaniments

CEVICHE | 15

Shrimp, lime, clamato, tomato, jalapeño, onion, cilantro, avocado, cucumber, corn tortilla chips, radish

POKE SALAD | 18

Seaweed salad, avocado, sushi grade ahi tuna, edamame, jalapeño, sesame seed dressing

GREENS

Elevate any salad with Avocado Slices \$4 | Grilled Chicken Breast \$6 | Chilled Blackened Salmon Filet \$8

CAPRESE | 18

Romaine, spring mix, fresh mozzarella, cherry tomatoes, red onion, balsamic glaze, olive oil, basil

GRECIAN | 19

Romaine, spring mix, arugula, feta, garbanzo beans, pepperoncini, cucumber, red onion, cherry tomatoes, Kalamata olives, roasted red pepper vinaigrette

BLACK N' PINK CAESAR | 21

Romaine, chilled blackened-salmon, Parmesan, croutons, diced avocado, caesar dressing *Without Salmon \$16

COBB | 22

Romaine, grilled & chilled chicken breast, bacon, bleu cheese, egg, avocado, cherry tomatoes, red onion, bleu cheese dressing

WRAPS

Served with a side of couscous salad.

BLTA | 18

Spinach tortilla, bacon, lettuce, tomato, avocado, garlic aioli, ranch dressing

THAI WRAP | 17

Tomato basil tortilla, grilled & chilled chicken breast, sweet chili, Napa cabbage slaw, mandarin oranges, cashews, bean sprouts, sweet Thai dressing

CHICKEN CAESAR | 17

Spinach tortilla, chilled grilled chicken breast, romaine, caesar dressing, tomatoes, red onion, parmesan cheese

BURGERS & SANDWICHES

Served on a potato bun, gluten-free option available.

THE CLASSIC | 23

Two quarter pound beef patties, American cheese, tomato, red onion, lettuce, pickles, house-made sauce, kettle chips

MAHI MAHI | 21

Blackened mahi, garlic aioli, arugula, tomato, red onion, lettuce, grilled red jalapeño, house-made mango chutney, chilled broccolini

CHICKEN SANDWICH | 20

Grilled chicken breast, tomato, avocado, red onion, lettuce, house mustard, garlic aioli, chilled broccolini

GARDEN BURGER | 19

Impossible® burger, vegan cheese, lettuce, red onion, tomato, vegan mayo, vegan bun, chilled broccolini

TURKEY CLUB | 19

Wheat berry bread, roasted garlic aioli, bacon, sliced deli turkey, avocado, lettuce, tomato, kettle chips

TACOS

Choose four between Chicken | Pork Carnitas | Shrimp | Potato

TACOS | 18

Corn tortilla, cilantro, onion, salsa roja, radish, lime, guacamole

ARTISANAL PIZZAS

Featuring Glen Ivy signature pizza sauce, garlic-infused oil, Saputo® Gold Mozzarella, and artisanal Italcrust® pizza crust.

Gluten-free and vegan options available.

PEPPERONI | 16

Marinara, mozzarella, pepperoni

BBQ | 17

BBQ sauce, grilled chicken breast, bacon, mozzarella, havarti cheese, red onion, cilantro

HAWAIIAN | 17

Marinara, ham, mozzarella, pineapple, red onion, sweet chili sauce

CHICKEN PESTO | 17

Pesto, grilled chicken breast, mozzarella, sundried tomatoes, shaved Parmesan cheese, basil

TRADITIONAL MARGHERITA | 17

Marinara, fresh sliced mozzarella, tomato, balsamic glaze, fresh basil

 **GLUTEN FREE**  **VEGETARIAN**  **VEGAN**

All meals can be modified to meet dietary needs.

Please be aware that our food may contain or come in contact with common allergens, such as milk, eggs, fish, Crustacean shellfish, tree nuts, peanuts, wheat, and soybeans, and any food derived from them.

A 10% mandatory service charge will be added to all Food & Beverage guest checks. This mandatory service charge is not considered a gratuity or tip but is distributed in full to Food & Beverage team members to supplement their income. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.