



BREAKFAST SERVED UNTIL 11AM

MAINS

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

LUNCH & DINNER

SHAREABLES

BRUSSELS SPROUTS | 14 ^{GF} ^V

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

BABA GANOUSH | 16 ^{GF} ^V

Eggplant, paprika, tahini, lemon, garlic, cucumber, bell pepper, olives, garbanzo beans, garlic flatbread pieces

CHICKEN NACHOS | 24 ^{GF}

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

CHARCUTERIE | 24

Assorted deli meats, cheese, and fruit accompaniments

SOUPS & SALADS

Elevate any salad with Avocado Slices \$6 | Grilled Chicken \$8 | Chilled Blackened Salmon Filet \$10

SOUP DU JOUR | 7 Cup | 12 Bowl

AHI POKE | 22 ^{GF}

Ahi tuna, Calrose rice, wakame, edamame, cucumber, radish, lotus root, sriracha mayo, nori, Asian dressing, pickled ginger, wasabi

APPLE QUINOA SALAD | 19 ^{GF}

Quinoa, apples, butternut squash, cranberries, candied pecans, sliced red onion, bacon, feta cheese, kale, spinach, balsamic vinaigrette

ROASTED PEAR SALAD | 19 ^{GF}

Maple roasted pears, gorgonzola cheese, candied pecans, cranberries, sliced red onion, bacon, frisee, spinach, roasted pear vinaigrette

ASIAN CHICKEN | 22

Romaine, Asian slaw, grilled & chilled chicken breast, mandarin oranges, green onion, almonds, Chinese dressing, crispy wontons

BLACK N' PINK CAESAR | 23

Romaine, chilled blackened salmon, Parmesan cheese, croutons, diced avocado, caesar dressing

*Without salmon \$13

COBB | 24 ^{GF}

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

HANDHELDS

Sandwiches include choice of side salad, pasta salad, or kettle chips. Served on a potato bun. Gluten-free options available upon request.

THE CLASSIC | 25

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

Pulled Pork Sandwich | 20

Pulled pork, cheddar cheese, slaw, grilled onion, honey BBQ sauce

FRIED CHICKEN FRITTER SANDWICH | 26

Chicken breast, red cabbage, pickles, special sauce, kettle chips

STEAK SANDWICH | 26

Coulotte steak, au poivre sauce, crispy onion strings, hoagie roll, kettle chips

TURKEY CLUB | 21

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

SOUTHWEST QUESADILLA | 18 ^V

Flour tortilla, zucchini, squash, black beans, corn, bell pepper, red onion, pepper jack cheese, cilantro, lime, avocado crema, salsa

SPINACH ARTICHOKE CALZONE | 18 ^V ^{VG}

Fresh pizza dough, spinach and artichoke filling, garlic oil, parmesan cheese, garlic crème dipping sauce

TACOS | 19 ^{GF}

Served with chips and salsa, pickled red onions, cilantro, queso fresco, avocado crema
Choose two: Chicken | Potato | Pork | Shrimp

ARTISANAL FLATBREADS

Featuring Glen Ivy signature pizza sauce, garlic infused oil, Saputo® Gold Mozzarella, and artisanal pizza crust. Gluten-free and vegan options available.

PEPPERONI | 17

Marinara, mozzarella, pepperoni

HAWAIIAN | 18

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

MARGHERITA | 18 ^V

Marinara, mozzarella, Parmesan cheese, tomato arugula, balsamic glaze

MUSHROOM TRUFFLE | 20 ^V

Garlic cream sauce, mozzarella, seasonal mushrooms, grilled red onion, arugula, truffle aioli

BBQ | 21

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

DESSERTS

CHEF'S SPECIAL | 10

Ask your server about our specialty dessert

BROWN BUTTER CAKE | 12 ^V

Brown butter, cream cheese, seasonal fruits, whipped cream

DULCE DE LECHE | 12 ^V

Vanilla cake, dulce de leche mousse, dulce de leche glaze, caramel chocolate-coated pearls

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 all Food & Beverage team members to supplement their income. 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. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

All meals can be modified to meet dietary needs.

^{GF} GLUTEN-FREE ^V VEGETARIAN ^{VG} VEGAN