



— CABANA LUNCH —

Includes a glass of red or white sangria. Choose from one appetizer and one entrée. Menu available from 11am-4pm.

## APPETIZERS

### SHRIMP COCKTAIL <sup>GF</sup>

Shrimp, spicy cocktail sauce, lemon

### HEIRLOOM TOMATO CARPACCIO <sup>GF</sup> <sup>V</sup> <sup>VG</sup>

Thinly sliced tomato, olive oil, balsamic vinegar, salt and pepper, capers, microgreens

### GUACAMOLE & CHIPS <sup>GF</sup> <sup>V</sup> <sup>VG</sup>

Homemade guacamole, salsa roja, corn tortilla chips

## ENTRÉES

### SEARED AHI TATAKI SALAD <sup>GF</sup>

Seared sesame crusted Ahi, citrus soy vinaigrette, red jalapeño, cilantro

### MANGO MAHI-MAHI <sup>GF</sup>

Grilled Mahi, mango salsa, seasonal vegetables

### LEMON CAPER CHICKEN OR SALMON <sup>GF</sup>

Salmon fillet or chicken breast, lemon, capers, wild rice, seasonal vegetables

### PORTOBELLO STUFFED BELL PEPPER <sup>GF</sup> <sup>V</sup> <sup>VG</sup>

Roasted bell pepper stuffed with portobello mushroom mix, roasted fennel bed, orange segments

## FLIGHTS

LOCAL WINE GLASS UPGRADE | 6

LOCAL WINE FLIGHT | 23

TRACTOR® REFRESHER FLIGHT | 12

<sup>GF</sup> GLUTEN FREE <sup>V</sup> VEGETARIAN <sup>VG</sup> VEGAN

All meals can be modified to meet dietary needs.

