



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

Glen Ivy Signature Fries | 10 ✓

Potatoes, sea salt, house-made ketchup

Brussels Sprouts | 14 ✓

Brussels sprouts, feta, pickled red onion, balsamic glaze

Crispy Chicken Tenders | 18

Three breaded chicken tenders, sea-salted fries, house-made honey mustard and house-made ketchup

Glen Ivy Signature Nachos | 24

House-made tortilla chips, cheese sauce, roasted corn, black beans, queso fresco, pico de gallo, cilantro lime crema, salsa, guacamole, chicken tinga or seasonal vegetables
Upgrade to Barbacoa | 6

BBQ Chicken Flatbread | 21

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

Pepperoni Flatbread | 18

Marinara, mozzarella, pepperoni

Margherita Flatbread | 18 ✓

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

SALADS

Select one salad blend, mix, and signature house-made no sugar added dressing | 14

Elevate your salad with a protein add-on.

STEP 1

Glen Ivy Blend ^{GF} ^V ^{VG}

Baby spinach, romaine, shredded carrots

Wellness Blend ^{GF} ^V ^{VG}

Romaine, chopped kale, shredded red cabbage

Comfort Blend ^{GF} ^V ^{VG}

Mixed greens, shredded cabbage, chopped kale

STEP 2

Antioxidant Mix ^{GF} ^V

Tri-color quinoa, Parmesan, mixed berries, almonds

Hydration Mix ^{GF} ^V

Tri-color quinoa, feta, cucumbers, cherry tomatoes

Immunity Mix ^{GF} ^V

Tri-color quinoa, cherry tomatoes, roasted corn, queso fresco

STEP 3

Citrus Vinaigrette ^{GF} ^V ^{VG}

Emulsified citrus, herbs

Roasted-Garlic Balsamic ^{GF} ^V

Garlic, balsamic, herbs

Glen Ivy Signature Ranch ^{GF} ^V

House-made blend of herbs, buttermilk, avocado, vegetables

CHILLED PROTEINS

Grilled Steak | 12 ^{GF}

Cajun Salmon | 10 ^{GF}

Grilled Chicken | 8 ^{GF}

Seasonal Roasted Vegetables | 6 ^V ^{VG}

HANDHELDS

Classic Burger | 25

Two charbroiled beef patties or single IMPOSSIBLE™ burger, house-made Thousand Island, cheddar cheese, lettuce, tomato, onion, pickles, fries with house-made ketchup, or side salad.

Chicken Sandwich | 22

Crispy or grilled chicken breast, garlic aioli, aged white cheddar, lettuce, tomato, fries with house-made ketchup, or side salad

Street Taco Trio | 19

Choice of chicken tinga, Barbacoa, or grilled vegetables, cilantro, onion, queso fresco, chips and salsa

BOWLS

Mediterranean Vegetable Bowl | 18 ^{GF} ^V

Roasted vegetables, steamed white rice, feta, cucumber tomato salad, garlic sauce

Latin Pollo Bowl | 20 ^{GF}

Chicken tinga, steamed white rice, black beans, roasted corn, queso fresco, cilantro lime crema, pico de gallo
Upgrade to Barbacoa | 6

Korean Beef Bowl | 24 ^{GF}

Bulgogi, steamed white rice, spicy cucumber salad, carrot ribbons

Ahi Poke Bowl | 22

*Ahi tuna, steamed white rice, wakame, edamame, radish, sriracha mayo, pickled ginger, wasabi, Asian dressing

DESSERTS

Sorbetto | 12 ^{GF} ^V ^{VG}

Dairy free lemon or coconut sorbet

Warm Butter Cake | 12

Butter cake, fresh fruit, whipped cream, chocolate and caramel drizzle

Banana Split | 14 ^{GF}

Strawberry, chocolate, and vanilla ice cream, whipped cream, banana, chocolate syrup, maraschino cherry

^{GF} GLUTEN-FREE ^V VEGETARIAN ^{VG} 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. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

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.