



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

# STARTERS

- 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 soy chorizo  
*Upgrade to Carnitas | 6*
- Brussels Sprouts | 14**   
Brussels sprouts, sweet chili sauce, macadamia nuts, green onion
- Calamari | 14**  
Breaded wild-caught calamari, cocktail sauce, pickled dill sauce, lemon
- Glen Ivy Signature Fries | 10**   
Choice of rustic or sweet potato, sea salt, house-made ketchup  
*Add Truffle Havarti Sauce for \$3*
- Soup De Jour | Bowl 12 | Cup 7**  
Ask your server for our soup of the day

# SALADS

Select one salad blend, mix, and signature house-made no sugar added dressing | 14 | Elevate your salad with a protein add-on. Unsure of a combination? Try one of our recommendations: **Sweet Heat Crunch**, **Farmer's Orchard** or **Winter Harvest**

## STEP 1

- Crunch Blend**   
Romaine, cabbage, carrot, arugula
- Rustic Greens**   
Lolla rosa lettuce, radicchio, frisee, spinach
- Wellness Blend**   
Tuscan baby kale, heriloom baby kale, curly baby kale

## STEP 2

- Immunity Mix**   
Diced mango, cherry tomato, herb blend, avocado, cilantro, toasted coconut, egg noodles
- Hydration Mix**   
Cherry tomato, Persian cucumber, jicama, shredded carrot, tortilla strips
- Antioxidant Mix**   
Strawberries, red sweet onion, candy pecans, dried cranberries

## STEP 3

- Sweet Lime Chili Vinaigrette**   
Honey, cilantro, rice vinegar, lime juice, soy sauce, sweet chili sauce, sesame oil, olive oil blend
- Citrus Cilantro Vinaigrette**   
Garlic, cilantro, lime juice, orange juice, honey, champagne vinegar, jalapeño, dijon, white pepper, olive oil blend
- Raspberry Champagne Vinaigrette**   
Raspberries, orange juice, garlic, dijon, agave, white pepper, champagne vinegar, olive oil blend
- Glen Ivy Signature Ranch**   
House-made blend of herbs, buttermilk, avocado, vegetables

## PROTEINS

- Marinated Steak | 12**
- Cajun Salmon | 10**
- Chilled Grilled Chicken | 8**
- Baked Coconut Tofu | 6**

# FLATBREADS

Gluten-free crust and vegan cheese available upon request.

- BBQ Chicken Flatbread | 22**  
BBQ sauce, grilled chicken breast, bacon, red onion, cilantro, five-cheese-blend
- Fig and Brie | 19**   
Fig jam, Brie, arugula, balsamic glaze
- Pepperoni Flatbread | 18**  
Marinara, pepperoni, five-cheese blend
- Margherita Flatbread | 18**   
Marinara, Parmesan, tomato, basil, balsamic glaze, five-cheese-blend

# HANDHELDS

Gluten-free bun and vegan cheese available upon request.

- Classic Burger | 25**  
Brioche, two charbroiled beef patties or single IMPOSSIBLE™ burger, house-made vegan Thousand Island, cheddar cheese, lettuce, tomato, sautéed onion, pickles, *side of fries, sweet potato fries, or soup de jour*
- Steak Chimichurri Sandwich | 24**  
Ciabatta, grilled steak, aged whited cheddar, vegan chimichurri aioli, red onion, arugula, *side of fries, sweet potato fries, or soup de jour*
- Chicken Sandwich | 22**  
Brioche, crispy or grilled chicken breast, pumpkin pesto aioli, arugula, red onion, tomato, aged whited cheddar, *side of fries, sweet potato fries, or soup de jour*
- Portobello Sandwich | 20**   
Ciabatta, Portobello mushroom, arugula, vegan chimichurri aioli, red onion, *tomato side of fries, sweet potato fries, or soup de jour*
- Street Taco Trio | 20**  
Mix or match three from the chicken tinga, carnitas, soy chorizo, cilantro, queso fresco, pickled red onion, chips and salsa, lime

# BOWLS

- Teriyaki Beef Bowl | 24**   
Teriyaki beef, Jasmine rice, cabbage, carrots, broccoli, pickled ginger, furikake, green onions
- Ahi Poke Bowl | 23**  
Marinated \*Ahi tuna, sticky rice, wakame, edamame, radish, Sriracha mayo
- Latin Pollo Bowl | 21**   
Chicken tinga, Jasmine rice, black beans, roasted corn, queso fresco, cilantro lime crema, pico de gallo *upgrade to carnitas for \$6*
- Mediterranean Bowl | 18**   
Tofu, Jasmine rice, feta, tomato cucumber salad, vegan tzatziki

# DESSERTS

- Coconut Sorbetto | 12**   
Dairy free coconut sorbet
- Toffee Brown Sugar Cake | 12**   
Brown sugar cake with toffee sauce  
*Add vanilla ice cream for \$2*

**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. 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.