

- TOMATO & GORGONZOLA SOUP – cup 4 / bowl 6  
 POTATO LEEK SOUP – cup 4 / bowl 6  
 CHILI OF THE DAY – topped with sour cream, avocado, red onion, jack & cheddar  
 cup 4.95 medium bowl 7.50 large bowl 9

entrees and specials

- ALASKAN SILVER SALMON TACOS – wet jerk marinade, grilled, corn tortilla, fresh avocado & tomatillo salsa, black beans, roasted chile crema 15.00  
 SPECIAL SANDWICH – balsamic marinated & grilled portobello mushroom, roasted red pepper, fresh mozzarella, basil pesto, spinach 11.00  
 CRAB & SCALLOP CAKES – crispy polenta, warmed tomatillo sauce, cumin & poblano cream drizzle, grilled avocado, pico de gallo 13.75  
 LINGUINE – vegetable ratatouille, fresh tomatoes, spinach, fresh herbs, white wine butter sauce 12.50  
*add chicken* 14.50  
 TOFU & UDON NOODLE PASTA – soy ginger cream sauce, snow peas, mushrooms, pickled ginger, black bean salsa 13.00  
 JAMBALAYA – alaskan silver salmon, tiger prawns, clams, scallops, chorizo, spicy tomato sauce, jasmine rice 15.95  
 CHICKEN CURRY – grilled chicken breast – green coconut curry, sautéed asian vegetables, crispy eggplant, jasmine rice, sweet chili crème fraîche 13.95

salad

- SIMPLE GREEN SALAD – field greens, grape tomatoes, cucumbers, red onions, kalamata olives  
 choice of dressings: gorgonzola, thai lime, roasted garlic lemon basil, lavender maple 6.50  
 CAESAR SALAD – romaine, croutons, caesar dressing, fresh parmesan 8.50  
*add blackened tiger prawns 13.50 add blackened chicken breast 12*  
 BACON & APPLE SALAD – field greens, chèvre, grape tomatoes, lavender maple vinaigrette 10.50  
 PANZANELLA SALAD – field greens, focaccia croutons, fresh mozzarella, grape tomatoes, red onions, green olives, capers, toasted pine nuts, roasted garlic lemon basil vinaigrette 10.50  
 CHICKEN SALAD – field greens, grilled chicken breast, bacon, avocado, tomato, red onion, crumbled gorgonzola, gorgonzola dressing 13.95  
 SAUTÉED CALAMARI SALAD - baby spinach, caramelized onions & peppers, capers, kalamata olives, artichoke hearts, warmed herb vinaigrette, polenta croutons 13.00  
 TIGER PRAWNS & ALASKAN SEA SCALLOPS SALAD – blackened – field greens, romaine, papaya & diced red peppers, cucumber, candied almonds, thai lime vinaigrette 15.95

*\* all dressings, spreads, and mayonnaise are house made with canola or extra virgin olive oil - no raw eggs or trans fats \**

sandwiches

sandwiches served on baguette or multi-grain wheat bread  
choice of fries with house ketchup or house salad with lavender maple vinaigrette  
substitute a cup of soup add 1.00 – chili & sandwich add 2.00

- SMOKED TURKEY OR HAM MELT – herb cream cheese, mayo, dijon, melted jack & cheddar 10.75  
 VEGETARIAN MARINATED OLIVE – cucumber, tomato, red onion, marinated olive spread, greens, feta 10.75  
 COLD HAM OR SMOKED TURKEY – tomato, red onion, greens, mayo, dijon mustard, jack cheese 10.75  
 AVOCADO – herb cream cheese, tomato, red onion, greens, mayo, dijon, melted jack and cheddar 10.75  
 REINDEER POLISH SAUSAGE – red onion, sauerkraut, mayo, dijon, melted jack & cheddar 11.75  
 ANGUS CHEESE BURGER – tomato, red onion, greens, mayo, dijon, melted jack & cheddar, ciabatta roll 11.50  
 ANGUS CHIPOTLE BURGER – avocado, chipotle aioli, tomato, red onion, melted jack & cheddar, ciabatta roll 12.50  
 HAM & MARINATED OLIVE – black forest ham, salami, marinated olive spread, melted jack & cheddar 10.95  
 TURKEY & AVOCADO – herb cream cheese, tomato, red onion, greens, mayo, dijon 11.95  
 THAI CHICKEN – marinated in a peanut dressing, melted jack & cheddar, mayonnaise, greens, red onion 11.75  
 GRILLED CHICKEN BREAST – bacon, avocado, gorgonzola dressing, tomato, red onion, greens 12.95  
 TIGER PRAWNS & AVOCADO – blackened tiger prawns, avocado, herb cream cheese, mayo, dijon, melted jack & cheddar 12.95

18 percent gratuity will be added to tables of 6 or more