

## SNACKS

### SALTED NUTS MEDLEY

peanuts, San Joaquin almonds, cashews, brazil nuts, hazelnuts, pecans

### AHI TUNA CRISP

Ahi tuna, wonton, soy sauce, ginger, orange zest

## STARTERS

### FARMERS MARKET SALAD

local lettuces, shaved vegetables, dressing choice of ranch, blue cheese, Italian, thousand island, or oil & vinegar

### WATERMELON SUMMER SALAD

local lettuce, watermelon, goat cheese, candied walnuts, orange balsamic vinaigrette

## MAINS

### SHRIMP CEVICHE

shrimp, lime juice, cilantro, tomatoes, red onion, cucumber, serrano peppers, tortilla chips

### LAMB SLIDERS

lamb, arugula, lemon, yogurt tahini sauce

### THAI CHICKEN WITH BASIL

chicken breast, soy sauce, Thai chilies, fresh basil, steamed rice

### BEEF STROGANOFF

steak, cream, mushrooms, egg noodles, white wine

## SWEETS

### MIXED-BERRY CHEESE BLINTZ

mixed berry filled mascarpone cheese vanilla crepe, apricot compote, caramel sauce

### CHOCOLATE CANNOLI

chocolate-nut cannoli wafer, chocolate mousse, chocolate garnish, fresh strawberries

\*We use only the highest quality ingredients; however, consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our kitchen uses the following ingredients in some meals: peanuts, tree nuts, soy, milk, eggs, and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee the absence of cross-contamination in our prepared foods.