



## Starters

### Quesadilla

Fire-roasted corn, pico de gallo, scallions, Monterey Jack and cheddar cheese with piquillo crema • \$8

Add: chicken \$5 shrimp \$7 steak \$8

### BLT Sliders

On a homestyle roll with Applewood bacon, Bibb lettuce, vine ripe tomatoes and mayonnaise • \$8

### Onion Rings

Golden brown fried white onions served with Crystal sauce and ketchup • \$8

### Salmon Burger Sliders

Citrus herb crusted salmon cakes, Cajun remoulade, lettuce and tomato • \$13

**Bowl of Soup • \$4**

## Sandwiches

Sandwiches come with choice of French fries, house chips, fruit or cole slaw. Substitute sweet potato fries for \$1 or onion rings for \$3

### Cranberry Apple Brie Turkey Sandwich **B**

Roast turkey, brie, cranberry apple jam and arugula on toasted cranberry walnut bread • \$13

### American Burger

Served on a toasted brioche bun with lettuce, tomato, onion, pickle and a choice of American, Swiss, Provolone or cheddar cheese • \$12

Add: Bacon • \$2

### Philly Cheese Steak

Shaved sirloin steak, peppers, mushrooms, onion, smoked Provolone cheese on a fresh hoagie roll • \$14

### Fish Sandwich

Grilled, seared or blackened fish of the day with lettuce, tomato, pickle and onion with house remoulade on a toasted brioche bun • Market Price

### Pulled Pork Sandwich

Slow roasted pulled pork with a savory sweet BBQ sauce on a brioche bun • \$14

### Grilled Chicken Sandwich

Grilled chicken breast with cheddar cheese, Applewood smoked bacon, lettuce, tomato, onion and pickle served on a brioche bun • \$12

## Salads

### House Salad **GF** **V**

Mixed greens, tomato, onion, cucumber with choice of dressing • \$8

### Caesar Salad **V**

Tender romaine lettuce with creamy dressing, Parmesan cheese and herb focaccia croutons • \$9

### Cobb Salad **GF** **B** **V**

Spring mix, hard boiled egg, vine ripe tomatoes, Applewood bacon, blue cheese crumbles and choice of dressing • \$13

Add to any salad: chicken \$5 shrimp \$7 salmon/mahi \$9

### Sweet Corn Blackened Shrimp Salad **GF**

Mixed greens, arugula, fresh corn, red onion, goat cheese, heirloom tomato with a mango vinaigrette • \$16

### Salmon & Beet Salad

Baby arugula, radicchio, goat cheese, Florida oranges, fennel, orange honey vinaigrette with a cranberry bread crisp • \$18

## Entrées

Add small house or Caesar salad to your entrée • \$3

Add soup to your entrée • \$2

### Pretzel Encrusted Pork Chop **GF**

Frenched bone in pork chop with mashed potatoes, broccoli and a Dijon BBQ sauce • \$19

### Filet Mignon **GF**

Sous vide center cut filet mignon served with polenta cake, broccolini and red wine demi-glance • \$28

### Meatloaf

Meatloaf with mashed potatoes, gravy and baby carrots • \$16

### Pesto Salmon **B**

Served with pesto gnocchi, roasted butternut squash and sautéed spinach • \$20

### Eggplant Meatballs **V**

Over angel hair pasta with a marinara sauce and broccoli • \$12

### New Zealand Mussels

Served with a garlic butter or marinara pasta and garlic bread • \$16

### Chefs Creation Lifequest Bowl **V**

Daily combination of fresh, seasonal vegetables sautéed together and tossed in a chef selected sauce • \$7

Add: chicken • \$5 Add shrimp • \$7 Add steak • \$8

## Blue Stone Oven

**10" Small Cheese Pizza • \$8**

Extra Toppings • \$1.00 each

**10" Gluten Free Pizza • \$10**

Extra Toppings • \$1.00 each

**16" Large Cheese Pizza • \$15**

Extra Toppings • \$1.50 each

Pizza toppings: Tomatoes, Onions, Olives, Peppers, Mushrooms, Spinach, Basil, Bruschetta, Ricotta, Ham, Pineapple, Steak, Italian Sausage, Pepperoni, Bacon

Indicates LifeQuest Nutritional Option **GF** Indicates Gluten Free Option **V** Indicates Vegetarian Option **B** Indicates Brain Food

Consuming undercooked meats, seafood and eggs may increase the risk for food borne illnesses. 18% gratuity will be added to each guest check.