

DESSERTS

CHOCOLATE PANNA COTTA 10

chocolate gelee, coconut flavored panna cotta, candy raspberry and chocolate paper

CARROT CAKE 10

carrot cake with raisins and cream cheese frosting

TIRAMISU 10

coffee-flavored lady finger cake and mascarpone mousse

KIDS MENU

CHICKEN TENDERS 14

french fries or fruit salad

KID SLIDERS 14

french fries or fruit salad

PENNE PASTA 14

tomato sauce

STRAND BEEF BURGER 22

shredded romaine, tomato, cheddar cheese, applewood bacon, pickled special sauce, fries

BREAKFAST 6:15am - 11am

STEEL-CUT OATMEAL 8

cinnamon-apple cranberry compote

SWISS BIRCHER MÜESLI 9

banana, apple, almonds, yogurt

EGGS ANY STYLE 15

two organic hen eggs, cooked to order

choose two: applewood smoked bacon, pork sausage, organic choice farm chicken sausage, roasted organic rainbow potatoes

includes choice of toast: whole wheat, white, multi-grain, gluten-free, bagel

WHOLE WHEAT PANCAKES 16

maple syrup

OMELETTE 18

choice of fillings: onion, bell pepper, mushrooms, tomato, organic spinach, mozzarella, cheddar cheese, organic kale, organic brussels sprouts, smoked ham

smoked salmon +4

CHORIZO SKILLET 18

scrambled eggs, manchego, pickled peppers, breakfast potatoes

SMOKED SALMON BENEDICT 21

smoked salmon, poached eggs, english muffin, hollandaise sauce

CRISPY BREAKFAST PITA 21

fried egg, prosciutto, mascarpone, spinach

HEALTHY

FRUIT SALAD 9

GREEK YOGURT 11

fresh berries, granola

CHOCOLATE BANANA BREAKFAST QUINOA 14

almond milk, cocoa powder, honey, chocolate crumble

GLUTEN-FREE AVOCADO TOAST 16

macadamia nut vegan cheese, local sprouts, tomato

GREEN EGGS & HAM 18

poached eggs, smoked ham, organic kale, leeks, brussels sprouts

LUNCH 11am - 5pm

Starters

GARDEN GAZPACHO 15

heirloom tomato, cucumber, bell pepper, sweet onion, jalapeño, avocado salsa

MEZZE PLATE 18

hummus, babaganoush, roasted peppers, zucchini, feta, kalamata olives, pita chips

CRISPY ARTICHOKE 15

marinated artichoke, lemon, parmesan cheese

WARM VEGETABLE PLATTER 18

seasonal grilled vegetables, extra virgin olive oil, pesto

SALMON POKE BOWL 19

avocado, cucumber, seaweed salad, pickled ginger, rice sesame seed, crispy nori soy dressing

SOUP OF THE DAY 15

ask your server for the daily soup selection

Salad

salmon +17 | mahi-mahi +12 | shrimp +13 | steak +13 | chicken +11 | tofu +13

SPINACH SALAD 16

strawberries, toasted almond, avocado, radish, red wine vinaigrette

SHRIMP MANGO SALAD 19

artisan greens, heart of palm, avocado, sweet pepper, cilantro vinaigrette

CLASSIC CAESAR 18

crouton, anchovy, parmesan

CHOP SALAD 18

chickpeas, red onion, tomatoes, olives, corn, artisan mixed greens, italian vinaigrette

QUINOA BOWL 18

tomatoes, corn, onion, black beans, cilantro coriander vinaigrette

CAPRESE SALAD 18

marinated tomato, ciliegini mozzarella, basil pesto, baby arugula

Entrées

ROASTED CHICKEN 23

boniato mash potato, sautéed spinach, au jus

HANGER STEAK 31

grilled char vegetables, chimichurri sauce

FAROE SALMON

herb quinoa, broccoli florets, salsa verde

VEGETABLE PASTA 22

black olive, spinach, vegetable medley, parmesan cheese

GLUTEN FREE PASTA 21

pomodoro marinara, basil, parmesan cheese

Sandwiches

STRAND BEEF BURGER 22

shredded romaine, tomato, cheddar cheese, applewood bacon, pickled special sauce, fries

NEW ENGLAND STYLE LOBSTER ROLL 24

celery, avocado, shredded lettuce, lemon aioli, fries

TURKEY CLUB 20

hearth multi-grain bread, swiss cheese, caramelized onion, avocado, tomato, chipotle mayo fries

Pizza

MARGHERITA 20**FIG PROSCIUTTO 25****TRUFFLE MUSHROOM 25****CARILLON 22**

Gluten-free crust available upon request

DINNER 5pm - 10pm

Starters

BURRATA 20

heirloom tomato, fresh basil, extra virgin olive oil

HEIRLOOM BEET 19

mustard seed, orange zest, poppy seed

Salad

salmon +17 | steak +13 | chicken +11 | tofu +13

ARTICHOKE SALAD 20

avocado chunk, parmigiano crisp, extra virgin olive oil, shiracha pearl

VEGETABLE PLATTER 19

seasonal grilled vegetables, extra virgin olive oil, balsamic

WEDGE CESAR SALAD 20

parmesan cheese, extra virgin olive oil, croutons

FARRO 18

carnival cauliflower florets, apple chips, tomatoes, golden raisins dressing

Entrées

CHICKEN 28

potatoes, leek, lemon preserved, au jus

FILET MIGNON 48

mixed mushroom, potatoes fondant, bone marrow broth

RIGATONI 25

traditional italian bolognese, parmigiano cheese

GNOCCHI 28

little neck and mussel, basil pesto

TURKEY CLUB 20

hearth multi-grain bread, swiss cheese, caramelized onion, avocado, tomato, chipotle mayo fries

FAROE SALMON 38

carnival cauliflower, asparagus, parsnip puree

LAMB CHOP 45

couscous lentils, cucumber gremolata, tzatziki sauce

FARROTTO 36

prosecco, lemon, seared jumbo scallops, thyme

NEW ENGLAND STYLE LOBSTER ROLL 24

celery, avocado, shredded lettuce, lemon aioli, fries

Pizza

BURRATA PARMA PROSCIUTTO 28

arugula, tomato

TRUFFLE 28

bechamel, mozzarella, mushroom, parsley, truffle oil

GRILLED VEGETABLE 25

seasonal vegetables, mozzarella, tomato

Gluten-free crust available upon request

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please let your server know if anyone in your party has food allergies. An 18% Gratuity will be added to all checks. An additional \$2 delivery charge will be applied to each order.