

POWER UP

STARTERS, SALADS AND SOUPS

MARKET FRESH SOUP OF THE DAY \$9.75

POINT JUDITH CALAMARI
Fried crisp, Meyer lemon, zesty marinara \$13.75

HANDCUT FRIES
Fresh garlic and herbs \$8.75

BUFFALO STYLE CHICKEN WINGS
Hot and spicy with ranch or bleu cheese \$13.25

PETITE CAESAR SALAD
Crisp romaine hearts, focaccia crouton, white anchovy, shaved locotelli \$11.00

BURRATA & HEIRLOOM TOMATOES  GF
Fresh burrata mozzarella, micro greens, truffled balsamic glaze \$13.75

MARKET FRUIT PLATE \$11.00

ENTRÉE SALADS & SANDWICHES

SANDWICHES ACCOMPANIED WITH YOUR CHOICE OF FRENCH FRIES, KETTLE CHIPS, SIDE SALAD, OR FRUIT

CHILLED ROMAINE HEARTS
Focaccia crouton, white anchovy, shaved locotelli \$17.50
With rotisserie chicken breast, add \$4.00

COBB SALAD
Iceberg lettuce, bleu cheese, chopped egg, pancetta, tomatoes, choice of dressing \$19.25
With rotisserie chicken breast, add \$4.00
With flat iron steak, add \$5.00

SZECHWAN CHICKEN SALAD  GF
Napa cabbage, scallions, mandarin oranges sesame ginger vinaigrette \$20.25

FRESH GROUND SIRLOIN BURGER 
Buttered brioche roll, maui onion, tomato slice and lettuce, choice of cheese \$18.50
add market mushrooms or Applewood smoked bacon add \$2.50

MEDITERRANEAN VEGETARIAN SANDWICH  GF
Grilled portabello, zucchini, red pepper, and yellow squash on rustic ciabatta roll \$18.95

CHICKEN CLUB SANDWICH
Sliced chicken, bacon, lettuce, tomato, mayo, choice of white or wheat bread. \$18.75



“These nutritional powerhouse foods can help extend your health span - extend the time you have to be healthy, vigorous and vital.” - Dr. Steven Pratt, *Superfoods Rx: Fourteen Foods That Will Change Your Life.*

GF

We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions.
15% gratuity will be added on parties of six guests or more



MOVE WELL

“MARKET FRESH” SUPERFOODS LUNCH BUFFET

Monday through Friday, 11:45 a.m. to 2:00 p.m. Dine in only, \$24.50

Select from two prepared home-style soups, chef's daily entrée, a selection of fresh market salads, pasta of the day, shrimp cocktails, steamed vegetables and starches

SOUPS AND SALADS ONLY \$21.50

BISTRO CLASSICS

THREE CHEESE OMELET  GF

Three farm fresh eggs or egg white omelet, white cheddar
Provolone, alpine Swiss, home-style fries \$23.50

BISTRO PIZZA

Shredded mozzarella, plum tomato sauce, ragout of seasonal mushrooms
Pepperoni and italian sausage \$18.75

PENNE PASTA POMODORO 

Shallots, garlic, white wine and basil tossed with fresh roma tomato sauce
Shaved parmesan reggiano \$18.95 Herb-marinated chicken breast, add \$4.25

ROASTED HALF CHICKEN 

Herb roasted rosti potatoes, baby root vegetables \$22.00

ENGLISH FISH AND CHIPS,

Malt vinegar, house-made tartar sauce \$22.50

FIRECRACKER SHRIMP QUESADILLA

Grilled shrimp, tomato, Monterey jack cheese, spicy chili sauce
Pico de gallo, guacamole, sour cream \$22.25

SHRIMP FAJITAS

Roasted yellow and red peppers, caramelized onions, cilantro
Guacamole, salsa fresca and sour cream \$23.50

WILD PACIFIC SALMON 

Pan seared Pacific salmon fillet, market vegetables
Herb roasted rosti potatoes \$24.00

SIDES

MASHED POTATOES, GRILLED ASPARAGUS OR SAUTEED SPINACH \$9.50

DESSERTS

CRÈME BRULEE CHEESECAKE \$9.00 APPLE PIE ALA MODE \$9.00

TIRAMISU \$9.00 ICE CREAM \$9.00

COFFEE, TEA & REFRESHMENTS

FLAT OR SPARKLING WATER \$7.00

FRESHLY BREWED ICED TEA OR LEMONADE \$5.75

COKE, DIET COKE, SPRITE, DIET SPRITE OR ROOT BEER \$5.75

CAPPUCCINO OR LATTE \$6.25

 Consumer advisory: these items are served raw, undercooked or may have raw products as part of their preparation. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Chemicals known to the state of california to cause cancer, birth defects or other reproductive harm may be present in foods or beverages sold or served here. foods such as french fries and potato chips cooked in oil at high temperatures can produce proposition 65-listed chemicals such as acryl amide, which is known to the state to cause cancer. broiling, grilling and barbecuing fish and meats can produce proposition 65-listed chemicals such as benzo-a-pyrene, which is known to the state to cause cancer. nearly all fish and seafood contain some amount of mercury and related compounds, chemicals known to the state of california to cause cancer, and birth defects or reproductive harm. certain fish contain higher levels than others. pregnant and nursing women, women who may become pregnant and young children should not eat swordfish, shark, king mackerel or tilefish. they also should limit their consumption of other fish, including tuna.