



SMALL PLATES

GF Curried Crispy Cauliflower \$16 | 720 cal

Goan Curry Sauce, Cilantro Pesto

Lobster and Shrimp Ceviche \$25 | 620 cal

Tomato, Hot House Cucumber, Red Onion, Cilantro, Corn Tortilla chips

GF Jumbo Shrimp Cocktail \$18 | 400 cal

Served with Traditional Cocktail Sauce, Cajun Remoulade and Lemon

Grilled Chicken Flatbread \$17 Cal 550 cal

Grilled Chicken, Cheddar Cheese, Roasted Red Peppers, Roma Tomato, Pesto, Balsamic Glaze

Bruschetta \$14 | 360 cal

Tomato, Garlic, Parmesan Cheese, Basil Chiffonade, House Made Herb Focaccia

SOUP & SALAD

Add Chicken \$7 (270 cal Add Salmon \$11 (240 cal), Add Steak \$12 (390 cal), Add Shrimp \$13 (280 cal)

Wahweap Caesar Salad \$15 | 650 cal

Chopped Romaine, Roasted Corn, Grape Tomato, Tortilla strips, Poblano Caesar Dressing

GF LP Cobb Salad \$17 | 670 cal

Romaine, Bacon, Blue Cheese, Avocado, Egg, Grape Tomato, Olives, House Buttermilk Dressing

GF Blueberry Quinoa Power Salad \$16 | 480 cal

Blueberry, Quinoa, Kale, Shaved Brussels Sprouts, Radicchio, Carrots, Grape Tomato, Slivered Almonds, Feta Cheese, Citrus Basil Vinaigrette

GF Spinach and Avocado Salad \$17 | 560 cal

Baby Spinach, Avocado, Cucumber, Red Onion, Grape Tomato, Goat Cheese, Balsamic Yogurt Dressing

French Onion Soup \$11 | 520 cal

Gruyere, Puff Pastry

Chef's Soup of the Day \$10 Bowl | \$7 Cup Calories Vary

New flavors are made with fresh inspiration each day. Ask your server for today's selection.

ENTRÉE

Add Garden Salad, Caesar Salad or Soup - \$4

GF *12 oz NY Strip \$49 | 980 cal

Sautéed Mushrooms and Onions, Garlic Mashed Potato, Seasonal Vegetables

GF * 8 oz Beef Tenderloin Filet \$54 | 830 cal

Garlic Mashed Potato, Seasonal Vegetables, Shiitake Mushroom Sauce

GF Ginger Miso Glazed Salmon \$39 | 780 cal

Cilantro Lime Rice, Seasonal Vegetables, Sesame Seeds

GF *Sage Rubbed 12 oz Pork Porterhouse \$42 | 650 cal

Roasted Garlic Mashed Potato, Cranberry Apple Chutney, Seasonal Vegetables

Jalapeño Shrimp Linguine \$34 | 950 cal

Jumbo Shrimp, Jalapeno, Diced Tomato, Cream Sauce, Linguine

Eggplant Parmesan \$28 | 660 cal

Grilled Eggplant, Marinara, Mozzarella, Parmesan, Linguine, Seasonal Vegetables

Pollo de Cozumel \$30 | 750 cal

Citrus Marinated Roasted Half Chicken, Lime Cilantro Rice, Seasonal Vegetables, Salsa Roja

+ *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Additional nutrition information available upon request. 2,000 Calories a day is used for general nutrition advice, but calorie needs vary.

+ A gratuity of 18% will be added to tables of 6 or more.

DESSERTS

Chocolate Lava Cheesecake — \$12

| 730 cal

Chocolate ganache cheesecake, whipped cream, and chocolate crumble

Caramel Apple Crisp — \$11

Apple crisp topped with vanilla bean gelato and caramel sauce

🌱🌱 Strawberry Mango Panna Cotta — \$12

Vegan panna cotta made with almond milk, strawberries, and mango

Raspberry and Pistachio Mousse Cake — \$13 | 285 cal

Delicate raspberry mousse enrobed in pistachio on dark chocolate and shortbread crust

