

Lunch Buffet

Monday through Friday 11:30am to 3pm

Appetizers, salad, soup, hot entrees, live action station, dessert 28

Light Buffet Appetizers, salad, soup, dessert 20

Dessert Buffet 14

Monday Mediterranean **Tuesday** Asian **Wednesday** Bistro **Thursday** Latin **Friday** Cleveland

SOUPS

French Onion Soup

provolone cheese, crouton, green onion 9

Chicken Noodle Soup (DF) 9

Soup of the Day 8

APPETIZERS

Seafood Toast

lobster & crab salad, lemon infused aioli, avocado 19

Chicken Wings (10 wings) (GF)

celery, choice of buffalo or barbeque, ranch or blue cheese dressing 17

Hummus

grilled naan bread, carrot, cucumber & peppers 14

SALADS

Caesar Salad

romaine hearts, creamy Caesar dressing, shaved parmesan, Focaccia croutons 16

Greek Salad (VEG)

local arcadian greens, peppers, tomato, kalamata olives, red onion, cucumber, feta, thyme balsamic vinaigrette 17

Southwest Ranch (GF)

romaine, roasted corn, pico de gallo, avocado, cotija cheese, tortilla strips, chipotle ranch dressing 17

Mediterranean Grain Bowl (GF)

lentil salad, pepper, onion, tomatoes, kalamata olives, artichokes, feta cheese, grilled chicken, oregano vinaigrette 22

Protein Add-Ons

Grilled Chicken Breast 8

Seared Atlantic Salmon 10

Grilled Flat Iron Steak 12

Grilled Shrimp (5pcs) 12

10" PIZZA

(GF available on all pizzas)

Italian Burrata (VEG)

burrata, provolone, garlic oil, roasted tomatoes, herbs 18

Tuscan Chicken

white sauce, chicken, red onion, sautéed spinach, mozzarella, chopped herbs 18

Pepperoni

mozzarella, banana peppers, marinara, basil, hot honey 17

FLEXIBLE DINING

Tasty, versatile & nutritionally balanced dishes, available all day, everyday

ANYTIME PLATES

Avocado Toast (VEG) crushed ripe avocado, poached farm fresh eggs, toasted sour dough, olive oil, roasted tomatoes served with breakfast potatoes 18

Power Wrap

scrambled egg whites, roasted wild mushrooms, smoked turkey, wilted spinach, feta, tomato wrap, salsa served with fresh fruit 16

NOURISH BOWLS

Mediterranean Grain Bowl (GF)

lentil salad, tomatoes, kalamata olives, artichokes, feta, grilled chicken, oregano vinaigrette 22

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TIMESHIFTER



Applicable Sales Tax Will Be Added to Your Bill 20% Surcharge for all split plates 18% Gratuity Added to Parties of six or more.

*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. **GF** (Gluten Free), **VEG** (Vegetarian),  (Vegan), **DF** (Dairy Free)



ENTRÉES

Breaded Chicken Cutlet*

herb roasted potatoes, arugula, lemon butter sauce 29

Arrabbiata Blush Pasta (VEG)

mild, creamy tomato and garlic sauce, basil, spinach, shaved parmesan 23

Miso Glazed Salmon* (DF)

jasmine rice, charred green beans, soy ginger vinaigrette 33

New York Strip*

roasted fingerling potatoes, caramelized onion, grilled vegetables, chimichurri 45

Fish & Chips

battered Swai fish fillet, fried potatoes, house tartar sauce, lemons 26

SANDWICHES & BURGERS

*GF available on sandwiches
choice of French fries, sweet fries or house salad*

½ Pound Signature Burger*

on a toasted challah bun with choice of: smoked Amish cheddar, Swiss, provolone or American cheese 19

add-ons: applewood smoked bacon 2, avocado 3, fried egg 4

Big Fish Sandwich

battered swai, remoulade, creamy slaw 20

North Coast Turkey Club Sandwich

smoked turkey, lettuce, tomato, smoked bacon, garlic aioli, multi-grain bread 17

add avocado 3

Chicken Sandwich

cajun marinated chicken, bacon, smoked Amish cheddar,

pickled red onion, red pepper aioli, baby lettuce, toasted challah bun 18

Corned Beef Reuben Sandwich

rye bread, Amish Swiss cheese, sauerkraut thousand island dressing 21

SIDES

French fries, sweet potato fries, grilled vegetables, house salad, herb roasted potatoes 7 each

DESSERTS

Caramel Cake (VEG)

praline crunch, caramel sauce, whipped cream 10

Lemon Cheese Cake (VEG)

fresh strawberries 10

Flourless Chocolate Cake (VEG) (GF)

berry sauce, fresh berries 10

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