ED THE BODY URISH THE SOUL

Our SuperFoods menu features revitalizing dishes made from healthy ingredients rich in nutrients and antioxidants and taste delicious so you can feel energized and at your best all day.

STARTERS

Polo's Flatbread Chicken, Gorgonzola, arugula, oven-dried tomatoes 12

Crispy Firecracker Calamari Kalamata olive and roasted garlic dip 14.50

Flame-Grilled Barramundi Sea Bass Taco GF Quemada roasted tomato salsa, cabbage, lime and cilantro 17.50

Chili Glazed Pork Short Ribs Corn and avocado relish, chipotle aioli 16

Pickled Red Beets, Pear & Farmers Cheese Super GF Tiny green beans, toasted almonds, champagne vinaigrette 11

Spinach, Frisee & Quinoa Salad Super GF Crumbled goat cheese and lemon vinaigrette 11

Daily Market Soup 9.50

Rustic Tomato Soup Super Toxib Rustic Tomato Basil and low-fat Greek yogurt 8

SALADS

Micro Chopped Grilled Chicken Salad GF Romaine, kale, broccoli, beets, avocado, egg, tomato, cucumber, Italian vinaigrette 21

Hearts of Romaine Caesar Salad Shaved parmesan, crunchy focaccia croutons 13.50 With freshly grilled shrimp 21.50 With freshly grilled chicken 21

Grilled Napa Cabbage Super GF Soft poached egg, oyster mushrooms 19

SIDES

Super Foods R_X

Stir Fried Vegetables with Brown Rice Super GF 6.50 Sea-Salted French Fries 6.50

Char Roasted Brussels Sprouts GF 6.50

FAVORITE PLATES

Steak Frites*

Grilled tender aged top sirloin steak, served with lemon garlic butter and sea-salted French fries 32.50

Pan Seared Salmon on Succotash Super GF Scallion parsley gremolata 20

Pan Seared Rainbow Trout GF Sautéed shrimp, grapefruit, tomatoes, fingerling potatoes, spinach 27.50

Asian Braised Chicken Thighs On sticky rice, jalapeño aioli 24

Brown Rice, Butternut Squash & Mushroom Risotto Super GF Kale, plum tomato, parmesan cheese 23

Citrus Grilled Chicken Breast GF Artichoke hearts, shiitake mushrooms, cured tomatoes. market vegetables 29

Chef's Inspiration

Our daily offering inspired by regionally farmed or seasonally harvested products, priced daily

SANDWICHES

Flame-Grilled Bacon Burger* Ground chuck with cheddar or Swiss, onion, tomato and lettuce, choice of sea-salted French fries or arugula salad 20

Grilled Portobello Mushroom Chimichurri Sandwich Caramelized onions and poblano 18.50

Roasted Chicken Panini

Onion-tomato jam, white cheddar, arugula and rosemary aioli, choice of sea-salted French fries or arugula salad 19

Chipotle Chicken Tacos Super GF Soft corn tortilla, shredded lettuce, pepper jack cheese, roasted pepper, chipotle aioli, salsa and guacamole 18.50

DESSERTS

Warm Double-Chocolate Brownie Pecans, chocolate sauce, vanilla ice cream 10.50

Orange Scented Chocolate Pot de Crème 10.50

Ginger Spiced Greek Yogurt Bombe Super Super Spiced Greek Yogurt Bombe Super S Honey almond granola 10.50

Rustic Baked Apple Tart Served warm with caramel sauce and vanilla ice cream 11

^{*}Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness



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.

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