Please inquire with your server for today’s seasonally inspired Chef’s specials.

**GRILL**

**studio burger 12**
grass-fed beef or house-made turkey patty, butter lettuce, beefsteak tomato, bread + butter pickles, sesame seed bun

**herbed turkey blt sandwich 14**
applewood smoked bacon, butter lettuce, heirloom tomato, garlic aioli, artisan bread

**french dip 18**
slow roasted prime rib, caramelized onions, swiss cheese, artisan bread, au jus

**FLATBREADS - keto-friendly**

**burrata 14**
cauliflower crust, green pea pesto, asparagus, cherry tomatoes, lemon, olive oil, sea salt

**shrimp scampi 15**
cauliflower crust, beurre blanc, grilled shrimp, dill harvati cheese, red onions, crispy shallots

**SALADS**

[food for thought] “eat a rainbow” - ensure you get a variety of antioxidants in your diet and aim for 3-5 different brightly colored fruits and vegetables each day

**antioxidant salad 17**
chopped kale, quinoa, dried cranberries, mixed fresh berries, almonds, pomegranate berry vinaigrette

**herb-roasted turkey cobb 16**
chopped greens, cage-free hard-boiled egg, avocado, tomatoes, green beans, applewood-smoked bacon, point reyes bleu cheese, greek yogurt ranch dressing

**classic caesar 14**
kenter farm romaine lettuce, brioche croutons, parmesan cheese, caesar dressing

**MAINS**

**plancha-seared mary’s chicken 18**
butternut squash, broccolini, white wine glaze

**hanger steak 21**
green apple chimichurri, charred brussels sprouts, quinoa

**wild-caught pan-seared salmon 22**
roasted cauliflower, smoked eggplant puree, pomegranate

**SWEETS**

**flourless chocolate torte 7**
fresh blackberries

**berries and cream 7**
fresh berries, lavender sugar, pistachio cream