

LETS START		GARDEN GREENS	
Seafood Frito Misto Crunchy Zucchini, Fennel Lime Aioli	\$17	Caesar Salad Crispy Turkey Bacon, Boiled Organic Egg add Cajun Shrimp \$24 add Grilled Chicken \$22 Cobb Salad Aged Cheddar, Grilled Chicken, Smoked Bacon Avocado, Blue Cheese Dressing	\$18
Boneless Buffalo Wings Celery, Spicy Hot Sauce	\$18		\$24
Dungeness Crab Cake Lemon Crusted, Chipotle Aioli	\$22		
Chilled Watermelon & Basil Soup Heirloom Tomato Salad, Agrumato Lemon Oil	\$14	(V) Heirloom Tomato Salad Homemade Basil Ricotta, Parmesan Crouton	\$19
Shrimp Taco Tini Mango, Sweet & Sour Mayonnaise	\$24		
		ESTATE CRAVING	
BETWEEN BREAD		Grilled Tiger Prawns Chili Crab Fried Rice, Young Cucumber & Tomato Salad	\$40
Dungeness Crab BLT Sandwich	\$28	Grilled Chicken Breast Harissa Roasted Carrots, Idaho Straw Potato	\$30
Old Bay Aioli, Hass Avocado, Parmesan Fries Greek Lamb & Pita Sandwich Cries Jackson Letture Terrete Olive Belieb	\$19	Curried Glass Noodles Chili Spiced Garlic Prawn, Silk Tofu, Wilted Spinach	\$31
Crisp Iceberg Lettuce, Tomato Olive Relish Mahi Mahi Club Sandwich	\$26	Traditional Nicoise Salad Ahi Tuna, Green Beans, Organic Egg, Tomato	\$35
Pineapple, Kale Slaw, Chili Mayo, Lime Fries Estate Angus Burger	\$24	Grilled Local Grouper Heirloom Tomato, Argula Salad, Balsamic Emulsion	\$36
American, Cheddar or Swiss Cheese, Crispy Bacon Shitake Mushroom		(V) Island Vegetable Tempura Citrus Aioli, Black Olive Powder	\$23
Krave Chicken Club Plum Tomatoes, Gucamole, Smoked Bacon	\$24		
(*) Mediterranean Vegetable Panini Oven Dried Tomatoes, Kalamata Olives Arugula Pine Nuts, White Balsamic	\$20	THE END	
,	1	Coconut Cream Caramel - \$14 Shaved Coconut, Lime Sorbet	
(v) indicates that the menu item is prepared vegan or vegetarian on request.		Strawberry Short Cake - \$14 Strawberry Couli, Vanilla Ice Cream	
		Swiss Chocolate Mousse Sandwich - \$14	

Raspberry Sorbet, Candied Almond