

KRAVE

at

THE ESTATE

LETS START

Seafood Frito Misto Crunchy Zucchini, Fennel Lime Aioli	\$17
Boneless Buffalo Wings Celery, Spicy Hot Sauce	\$18
Lemon Crusted Dungeness Crab Cake Chipotle Aioli	\$22
Chilled Watermelon & Basil Soup Heirloom Tomato Salad, Agrumato Lemon Oil	\$14
Shrimp Taco Tini ^{GF} Mango, Sweet & Sour Mayonnaise	\$21

BETWEEN BREAD

Dungeness Crab BLT Sandwich Old Bay Aioli, Hass Avocado, Parmesan Fries	\$28
Greek Lamb & Pita Sandwich Crisp Iceberg Lettuce, Tomato Olive Relish	\$19
Mahi Mahi Club Sandwich Pineapple, Kale Slaw, Chili Mayo, Lime Fries	\$26
Estate Angus Burger American, Cheddar or Swiss Cheese, Crispy Bacon Shitake Mushroom	\$24
Krave Chicken Club Plum Tomatoes, Guacamole, Smoked Bacon	\$24
Mediterranean Vegetable Panini ^V Oven Dried Tomatoes, Kalamata Olives, Arugula Roasted Pine Nuts, White Balsamic	\$20

GF - Gluten Free
V - Vegetarian

GARDEN GREENS

Caesar Salad Crispy Turkey Bacon, Boiled Organic Egg add Cajun Shrimp \$10 add Grilled Chicken \$8	\$18
Cobb Salad ^{GF} Aged Cheddar, Grilled Chicken, Smoked Bacon Avocado, Blue Cheese Dressing	\$24
Heirloom Tomato Salad ^V Homemade Basil Ricotta, Parmesan Crouton	\$19

ESTATE CRAVING

Grilled Jumbo Prawns Chili Crab Fried Rice, Young Cucumber & Tomato Salad	\$48
Grilled Chicken Breast ^{GF} Harissa Roasted Carrots, Idaho Straw Potato	\$30
Curried Glass Noodles ^{GF} Chili Spiced Garlic Prawn, Silk Tofu, Wilted Spinach	\$31
Traditional Nicoise Salad ^{GF} Ahi Tuna, Green Beans, Organic Egg, Tomato	\$35
Grilled Local Grouper ^{GF} Heirloom Tomato, Argula Salad, Balsamic Emulsion	\$36
(V) Island Vegetable Tempura Citrus Aioli, Black Olive Powder	\$23

THE END

Dark Rich Rum Cake - \$14 Palm Sugar Ice Cream
Dominican Mango Lime Pie - \$14 Toasted Coconut Ice Cream
Pineapple Cheese Cake - \$14 Spiced Pineapple, Backyard Mint Sorbet