



## **NOB HILL SPA MENU**

Served 11:30 a.m. – 3:00 p.m.

**Mango-Banana Smoothie** 9.00

**Passion Fruit-Wild Berry-Ginseng Smoothie** 9.00

*With Protein Powder add 1.50*

**Spa Oatmeal Cookies** (four pieces) 4.00

**Sliced Fresh Fruit and Seasonal Berries with Honey-Yogurt Sauce** 14.00

**Early Girl Tomato Soup**

*Mini Petite Basque Grilled Cheese Sandwich* 11.00

**Mixed Organic Field Greens**

*Summer Stone Fruits, Mountain Gorgonzola, Candied Walnuts, Aged Sherry Vinaigrette* 12.00

**Single Decker Turkey Clubhouse Sandwich**

*With Freshly Roasted Turkey, Allumette Potatoes* 16.00

**Spa Crab Salad**

*Avocado, Sweet Gem Lettuce, Spicy Mustard Dressing, Meyer Lemon Vinaigrette* 22.00

**Grilled Chuck Burger**

*With Allumette Potatoes* 18.00 (with cheese add 1.00)

**Mozzarella di Buffala, Summer Heirloom Tomatoes, Basil, Poached Baby Artichoke**

*Aged Lemon Balsamic Syrup, Sea Salt Crostini* 15.00

**Meze Plate**

*Roasted Eggplant Dip, Baked French Feta, Hummus, Tzatziki, Artichokes, Marinated Olives*

*Grilled Pita* 17.00

**Summer Prawn Salad**

*Poached Jumbo Prawns, Greens, Heirloom and Toybox Tomatoes, Aged Sherry Vinaigrette* 22.00

**“Line Caught” Albacore Tuna Panini Melt Triangles**

*With Petite Basque Cheese, Toasted Pecans, Celery, Lemon Yogurt Dressing* 18.00

**Grilled Honey Ham and Gruyere Panini Triangles**

*Caramelized Red Onions, Mustard Sauce, Smoked Paprika Fries* 18.00