To Begin

Olivios Beatrice **10**
Chorizo, Pork and Beef Stuffed Green Olives, Romesco Sauce

Summer Crab Salad **9**
Jumbo Lump Crab, Carrots, Shallots, Capers, Avocado, Basil Lime Vinaigrette

Chicken Lettuce Wraps **9**
Shredded Jidori Chicken, Bibb Lettuce, Fresh Herbs, Asian Pickled Vegetables, Ginger Wasabi Dressing

Baked French Onion Soup **8**
Toasted Gruyere and Provolone Cheese Crostini

Soup **8**
Our Housemade Seasonal Soup of the Day

Double StaxX Wontons **14**
Eight Pieces, Steamed, Chicken Filled, Trifecta Dipping Sauces

Four-Piece Single StaxX **8**

To Savor

Romaine Hearts Salad **12**
Crisp Romaine Hearts, Oven Dried Tomatoes, Artichoke Hearts, Brioche Soldiers, Shaved Peccorino, Classic Caesar Dressing

with jidori chicken **14**
with grilled gulf shrimp **16**

Chicago Chopped Salad **14**
Romaine Hearts, Grilled Marinated Chicken Breast, Crumbled Iowa Maytag Blue Cheese, Tomatoes, Bacon, Scallions, Cucumbers, Croutons with Balsamic Vinaigrette or Ranch Dressing

Chimichurri Steak Salad **20**
New York Strip Steak, Baby Lettuces, Manchego Cheese, Shaved Red Onions, Heirloom Tomatoes, Creole Mustard Vinaigrette

Vegetable Ravioli **14**
Haricots Vert, Yellow Wax Beans, Red Kidney Beans, Roasted Garlic Broth, Shaved Pecorino Cheese

Summer Salmon **18**
Loch Duart Scottish Salmon (Sustainable), Cumin, Lime, Roasted Corn and Mushroom Melange, Sweet Corn Nage

Grilled Scallops **18**
Bacon Lardons, Sautéed Summer Greens, Baby Heirloom Tomatoes, Sherry Butter

Grilled Petite Tenderloin **22**
Mashed Potatoes, Haricots Vert, Baby Carrots, Merlot Reduction

Jerk Chicken **16**
Coconut Rice, Sultanas, Red Beans, Caribbean Chutney, Fried Plantain Chip

18% service charge added to all parties of 6 or more

Executive Chef John Doggett

THALIS

AN INSTANT FAVORITE SINCE THEIR INCEPTION. A MEAL IN ONE PLATTER:
A HANDCRAFTED SOUP OF THE DAY, HOUSEMADE CHIPS, SEASONAL SALAD AND OUR DESSERT CREATION OF THE DAY.
SELECT A SANDWICH TO COMPLETE THE MEAL

CAPRESE SANDWICH **12**
Heirloom Tomatoes, Fresh Buffalo Mozzarella, Green Garlic Pesto, Arugula, Fresh Torn Basil, Balsamic Vinegar Reduction on Rosemary Focaccia

LOBSTER ROLL **15**
Hand-Picked Lobster, Shrimp, Mayonnaise, Tarragon, Sea Salt, Traditional Roll

TURKEY HAVARTI **13**
Roasted Turkey Breast, Sliced Avocado, Butter Lettuce, Sun Dried Tomato Aioli, Applewood Smoked Bacon, Havarti Cheese on Rosemary Focaccia

HOUSE BURGER **13**
Your Choice of **Beef, Turkey** or **Veggie** with any Three Toppings

Burger Toppings: Provolone, Cheddar, American, Pepperjack & Swiss Cheeses, Pico de Gallo, Fried Onions, Arugula, Giardiniera (Italian Pickled Vegetables), Bacon, Fresh Basil, Tomato Basil Mayonnaise

SPANIARD'S BURGER **14**
Imported Serrano Ham, Roasted Red Pepper, Smoked Paprika Aioli, Petit Basque Cheese, Asiago Black Pepper Bun

GRILLED SHRIMP WRAP **14**
Roasted Corn Relish, Salsa Verde, Butter Lettuce, Pistachios, Tomato Tortilla

CRAB CAKE SANDWICH **15**
Lump Crab, Herbs, Shrimp Remoulade, Brioche Bun

GRILLED STEAK SANDWICH **15**
New York Strip, Onion and Fresh Horseradish Marmalade, Crispy Fried Mushrooms

CUBAN SANDWICH **14**
Braised Pork, Shaved Kassler Rippchen Ham, Fair Oaks Sweet Swiss Cheese, House Mustard, Sliced Pickle on Pressed Baguette

JIDORI GRILLED CHICKEN **13**
Brie, Thick-Cut Bacon, Lettuce, Tomato, Basil Mayonnaise, Bollo Bread

BEVERAGES

SOFT DRINKS
Coke, Diet Coke, Sprite, Ginger Ale, Club Soda **4**

REPUBLIC OF ICED TEAS **5**
Darjeeling, Pomegranate, Ginger Peach and Mango Ceylon

EXOTIC SMOOTHIES **8**
Fresh Mango or Seasonal Mixed Berries

WHOLE, 2%, SKIM OR SOY MILK **4**

ILLY CAPPUCCINO OR LATTE **6**
Double **8**

ILLY ESPRESSO **4**
Double **6**

ILLY COFFEE **6**

SELECTION OF HARNEY & SONS TEA **6**

HOT CHOCOLATE **4**

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