



LUNCH FEATURES

Tuesday, March 23—Sunday, March 28

Tennessee Country Ham Panini 14

Smoked Benton Ham, Gruyere Cheese, Dijon Aioli, Ciabatta, Choice of Side

Caribbean Shrimp Quesadilla 17

Chili-Lime Shrimp, Mango, Avocado, Green Onion, Chihuahua Cheese, Sour Cream, Pico de Gallo, Guacamole

Five-Spice Roasted Duck Bowl 18 **N**

Jasmine Rice, Shiitake & Vegetable Stir-Fry, Sweet Chili-Hoisin Drizzle, Cilantro, Cashews

A Taste of Home

Braised Italian House-Crafted Meatballs 17

Bucatini Pasta, Tomato Marinara, Basil, Parmesan, Garlic Bread

“Isleworth Fit”

Green Smoothie 6

Dates, Banana, Spinach, Oats, Hemp Seeds, Almond Milk

Add Whey Protein or Organic Adaptogens Powder 2

Hot-Smoked Faroe Island Salmon 18

Yellow Squash & Zucchini Noodles, Red Onion, Heirloom Tomatoes,
Lemon-Herb Dressing
426 cal.

House-Brewed Kombucha 6

Grape | Raspberry | Kiwi-Guava | Lychee | Pineapple

Dessert

Seasonal Fruit Pie 6

Crispy Apple Hand Pie 6

Vanilla Ice Cream

N Contains Nuts **GF** Gluten-Free **DF** Dairy-Free