

# Sanctuary T LUNCH

## appetizers

**soup of the day** -- 6

**edamame** -- 6  
sprinkled with your choice of T-Dust (Smokey Black, Citrus White, Spicy Rooibos) or plain

**greek platter** -- 9  
homemade tzatziki, hummus, feta and mixed olives served with warm pita chips

**sanctuary wings** -- 8  
our secret ingredient makes these the best wings in the city

**wild mushroom tartine** -- 9  
on spiced flatbread over hudson valley goat cheese

**fresh fruit salad** -- 9  
mixed fruits, low-fat yogurt and honey

**warm brie crisps** -- 8  
creamy french brie brushed with honey on toasted crisps

**fresh salmon tartar** -- 12  
with wasabi-green tea vinaigrette and toast points

check out our selection of fresh baked pastries at the counter

## salads

**steak salad** -- 15  
grilled steak, roasted tomatoes, feta cheese and hand-battered onion rings over mixed baby greens

**goat cheese & beet salad** -- 13  
goat cheese fritters, roasted beets and spinach with walnut dressing

**soho spa salad** -- 10  
turkey breast, roasted peppers, cucumbers, sprouts, carrots, cilantro, black olives and baby greens

**sanctuary salad** -- 11  
mixed baby greens, blue cheese, dried cranberries and caramelized walnuts

**salmon niçoise salad** -- 15  
salmon, potato, olives, and hard boiled eggs with mixed greens

**grilled veggie salad** -- 12  
grilled seasonal vegetables over mixed greens

**mixed baby greens salad** -- 8  
mixed greens, fried shallots and tomatoes in house vinaigrette, add grilled chicken +4, grilled shrimp +6

## entrees

**traditional fish & chips** -- 16  
hand battered fish served with homemade tartar sauce and french fries

**red moon salmon** -- 18  
grilled salmon marinated in strawberry pepper tea with kaffir lime sauce served with israeli couscous

**grilled free range chicken** -- 14  
french-cut, grilled chicken served with wild mushroom sauce and haricots verts

**grand street steak** -- 18  
grilled hanger steak served with greens, confit tomatoes and french fries

**ravioli of the day** -- 14  
ask your server about today's seasonal preparation

### prix fixe lunch

soup of the day or mixed greens salad

any salad or sandwich  
dessert and tea

19

(prix fixe is cash only please)

## sandwiches

**burger slider** -- 9 (additional slider, +5)  
half-size hamburger on fresh brioche with roasted tomato, onions and cornichons

**grilled chicken sandwich** -- 10  
grilled free range chicken with pickled ginger and mustard on whole grain bread

**smoked turkey club** -- 10  
smoked turkey with apple smoked bacon and raspberry chutney on whole grain bread

**grilled cheese** -- 8  
melted swiss cheese and roasted tomatoes

**grilled veggie sandwich** -- ??  
assorted grilled vegetables served in a brioche with balsamic glaze

**california crepe** -- 10  
grilled seasonal vegetables and roasted garlic with tomato sauce

**spa wrap** -- 12  
salmon gravlax, cucumber, dill, fat free yogurt and capers in a low carb wrap

## breakfast all day

**sugar crepe** -- 9  
melted butter and sugar in a classic french crepe

**bacon, egg & goat cheese sandwich** -- 10  
organic egg, apple smoked bacon and goat cheese on a toasted croissant

**steak and egg sandwich** -- 14  
grilled hanger steak and eggs topped with chipotle sauce on ciabatta bread

**omelet selection** -- 11, choose one:  
farmer: asparagus & feta cheese  
american: ham & swiss cheese  
garden: tomatoes & herbs  
(for egg white only, +2)

**truffled croque monsieur** -- 14  
grilled ham and cheese sandwich with truffle oil infused béchamel sauce

**sides** -- 4  
french fries  
truffled mac & cheese (+4)  
mixed vegetables  
two eggs any style  
bacon