

LUNCH

APPETIZERS

SOUP OF THE DAY—7

EDAMAME—7

GREEK PLATTER—10

traditional tzasiki, hummus, feta and mixed olives served with warm pita bread (extra pita +2)

SCALLOP CAKES—12

lightly breaded with japanese breadcrumbs and a curry sauce

WILD MUSHROOM TARTINE—10

sautéed mushrooms and hudson valley goat cheese over spiced flatbread

WARM BRIE CRISPS—9

creamy french brie brushed with honey on toasted crisps

FRESH SALMON TARTAR—12

with wasabi-green tea vinaigrette

FRIED ARTICHOKEs—8

fried marinated artichokes with tartar dipping sauce

HOUSE SALAD—8

mixed greens, fried shallots and tomatoes in house vinaigrette

SALADS

SALMON NIÇOISE SALAD—15

salmon, potato, haricot vert, olives and hard boiled eggs and dijon vinaigrette

STEAK SALAD—15

grilled steak, roasted tomatoes, feta cheese and hand-battered onion rings

GOAT CHEESE & BEET SALAD—13

goat cheese fritters, roasted beets and spinach with walnut dressing

SANCTUARY SALAD—13

mixed baby greens, cranberries, pine nuts, tangerine segments and shrimp tossed with roasted sesame dressing

GRILLED CHICKEN SALAD—13

grilled free range chicken, mixed greens, and tomatoes

ENTREES

CHEESEBURGER—13

hamburger on fresh brioche with roasted tomato, onions, cornichons and your choice of swiss, cheddar or blue cheese. add crispy bacon +3

PIZZETTE PARISIAN—14

french ham, brie, roasted peppers and truffled béchamel sauce on a thin crust pizza

TRADITIONAL FISH & CHIPS—17

hand battered fish served with house-made tartar sauce and french fries

GRAND STREET STEAK—21

grilled hanger steak served with greens, confit tomatoes and french fries

FREE RANGE CHICKEN—16

pan-seared chicken served with sweet corn, red peppers and an apple cinnamon tea-infused corn sauce

THAI CURRY SCALLOPS—23

pan-seared and served over risotto with coconut-lemongrass thai curry sauce

RED MOON SALMON—18

grilled salmon marinated in strawberry pepper tea served with kaffir lime sauce over edamame

SPA SEA BASS—21

pan-seared cinnamon spice sea bass with a spicy mango salsa

STUFFED HOLLAND PEPPER—13

roasted bell pepper stuffed with oregano-basil vegetables and baked brown rice over pineapple rooibos tea- infused tomato sauce

GRILLED TOFU OVER BROWN RICE—12

citrus t-dust toasted tofu, seasoned baked brown rice and mixed vegetables

SANDWICHES

GRILLED CHICKEN SANDWICH—11

grilled free range chicken with pickled ginger and mustard on whole grain bread

SMOKED TURKEY CLUB—11

smoked turkey with apple smoked bacon and raspberry chutney on whole grain bread

GRILLED CHEESE—9

melted swiss cheese and roasted tomatoes on country style bread

VEGGIE SANDWICH—11

assorted grilled vegetables served in a brioche with balsamic glaze

SPA WRAP—12

Salmon gravlax, cucumber, dill, fat free yogurt and capers in a low carb wrap

SIDES

french fries—6

mac & cheese with truffle oil—8

grilled market vegetables—5

goat cheese fritters—6

assorted pastries
at the counter

BREAKFAST

ALL DAY

BACON, EGG & CHEESE SANDWICH —10

organic egg, apple smoked bacon and goat cheese on a toasted croissant

TRUFFLED CROQUE MONSIEUR—14

grilled ham and cheese sandwich with truffle oil infused béchamel sauce. (croque madame, +2)

STEAK AND EGG SANDWICH—14

grilled hanger steak and eggs topped with chipotle sauce on ciabatta bread

FARMER OMELET—13

asparagus & feta cheese with country potatoes and mixed greens (for egg white only, +2)

SUGAR CREPE—11

melted butter and sugar in a classic French crepe

FRESH FRUIT SALAD—11

seasonal fruit, low-fat yogurt and honey