

Bayside Lunch

Our Chefs partner with local farms and food producers in a commitment to showcase locally grown, sustainable and organic ingredients in all our cuisine

Starters

Crispy Calamari , Miso Aioli, Togarashi	26
Yellowtail Crudo , Yuzu Kosho, Cherry Tomatoes, Shaved Onion (GF)	28
Crab Toast , Garlic Aioli, Lemon, Torn Herbs	28
Heirloom Tomato , Italian Burrata, Arugula, Prosciutto (GF)	26
Jerk Spiced Chicken Wings , Hot Honey	24

Salads

Kale , Dried Cranberries, Toasted Almonds, Goat Cheese, Sherry and Herb Vinaigrette (V)	20
Farmer's , Local Mixed Greens, Shaved Vegetables, House Balsamic Vinaigrette (V, VG, GF)	18
Little Gem Lettuce , Parmesan, Caesar Dressing, Sourdough (V)	20
Mediterranean , Grilled Squash, Roasted Pepper, Feta Cheese, Olives, Yogurt and Herb Dressing (V, VG)	22

Pizzas & Pastas

Margherita Pizza , Fresh Mozzarella, Basil, Tomato (V)	20
Pepperoni Pizza , Tomato Sauce, Oregano	24
Spicy Chicken Pizza , Red Onion, Roasted Pepper	24
Roasted Local Vegetable Pizza , Goat Cheese, Parsley (V)	20
Homemade Tagliatelle , Prime Beef Bolognese, Oregano, Parmesan	30
Wild Mushroom Risotto , Parmesan, Parsley (V)	35
Frutti di Mare , Local Seafood, Tomato, Chili Flakes	35
Ricotta Gnocchi , Charred Corn, Blistered Tomato, Basil (V)	30

All Burgers and Sandwiches served with Fries and can be made with Gluten Free Bread on request

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

(AI/MAP/LDM (1 Appetizer, 1 Main Course and 1 Dessert per person)

All items subject to market availability

* Indicates a Supplement Charge for the AI/MAP/LDM meal plan. Prices are subject to 10% service charge and 10% VAT.
All prices are quoted in United States Dollars. We kindly request abstaining from smoking.

Please inform us any food allergies, intolerances or sensitivities before you place your order

Burgers & Sandwiches

Prime Beef Burger , Onion Marmalade, White Cheddar	30
Grilled Chicken Club , Heirloom Tomato, Smoked Bacon, Garlic Aioli	30
Roasted Vegetable Wrap , Feta Cheese, White Bean Hummus (V)	28
Local Shrimp Tacos , Avocado, Pico de Gallo, Chipotle Crema	30

Entrées

Tuna Poke Bowl , Macadamia Nuts, Fried Garlic, Scallions, Sesame Seeds, Toasted Chili Soy Sauce	35
Chicken Paillard , Grilled Lemon, Chimichurri, Arugula (GF)	45
Pan-Roasted Salmon , Smoky Eggplant Purée, Sumac (GF)	48
Hanger Steak Frites , Herb Butter, Crispy French Fries	50
Petite Filet "Au Poivre" , Brandy and Peppercorn Sauce, Chives (GF)	75

Sides

Yukon Gold Potato Purée (V, GF)	10
Crispy French Fries , Parsley (V, VG)	10
Grilled Market Vegetables , Extra Virgin Olive Oil (V, VG, GF)	10
Charred Broccolini , Sun-Dried Tomato, Chili Flakes (V, VG, GF)	12
Grilled Jumbo Asparagus , Parmesan, Brown Butter (V)	12

Desserts

Walnut and Honey Pie , Vanilla Ice Cream (V)	13
Pecan Nut Brownie , Whipped Cream (V)	13
Red Berry Posset , Fruit Chips (V)	13
Morello Cherry Pie , Lemon Sorbet (V)	13
Selection of Homemade Sorbets and Ice Cream	13
Ice Cream - Vanilla, Pistachio, Banana, Caramel, Strawberry, Marshmallow, Honey, Chocolate, Alfredo (V)	
Sorbet - Tropical Exotic, Lemon, Mango (V, VG)	

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