

Spa Lunch

SERVED 11am-3pm

*Glenmere Salad \$17

Roasted Beets, Local Goat Cheese, Mixed Greens, Shaved Radish, Walnuts Cherry Vinaigrette

Housemade Hummus \$8

Chickpea Hummus & Sautéed Peppers on 5 Endive Leaves

*Kale Salad \$18

Granny Smith Apples, Spiced Pumpkinseeds, Cranberries Quinoa Celery, Lime-Cider Vinaigrette

Jumbo Shrimp Cocktail \$26

5 Poached Wild Gulf Jumbo Shrimp Horseradish-Citrus Cocktail Marinated Cucumber

Deviled Eggs \$9

4 Served with Crispy Pancetta & Pickle Relish

Fruit Skewers &
Berry Smoothie \$10

*Add Grilled Chicken \$8

Executive Chef: Gunnar Thompson