

MANTRA

SHARABLES

Dry Rub Crispy Wings 17.

Honey Siracha Hot Sauce, Ranch Dressing

****Shrimp Cocktail 16.**

Horseradish Cocktail Sauce, Florida Citrus

Warm Soft Pretzels 15.

Garlic Chips, Pimento Cheese, Stone Ground Mustard

Fried Calamari 17.

Sweet Peppers, Hearts of Palm, Aji Amarillo Aioli, Lemon Thyme Red Pepper Coulis

Pretzel Encrusted Crab Cake 21.

Frisee, Aji Amarillo Aioli, Pickled Mustard Seeds

Hot Dip Sliders 18.

Shaved Ribeye, Manchego, Caramelized Onions, Demi Baguette, Au Jus

SALADS & SANDWICHES

Crab Avocado 22.

Arugula, Manchego, Jicama, Yogurt Green Goddess Dressing

Classic Caesar 14.

Parmesan Cheese, Crouton, Homemade Dressing

Artisan Green 14.

Cucumber, Carrot, Tomato, Balsamic Dressing

Fish Sandwich 20.

Spicy Mayo, Tomato, Lettuce, Jicama Slaw, Brioche Bun, Fries

Italian Panini 19.

Ham, Salami, Pepperoni, Pesto, Mozzarella, Roasted Pepper, Focaccia Bread, Fries

Grilled Chicken Deluxe 19.

Choice of Cheese, Spicy Aioli, Bacon, LTOP, Brioche Bun, Fries

****ADD ON'S**

Chicken 6. | Fish 8. | Tuna 10. | Shrimp 9. | Salmon 12.

****Coriander Crusted Ahi Tuna Club 19.**

Toasted Wheatberry, Smashed Avocado, Bacon, Lettuce, Tomato, Chili Aioli

****Grande Burger 20.**

Rum Bacon Jam, Aged Cheddar, Onion Ring, Brioche Bun, Fries

Footlong Cuban 28. / Half 19.

Black Forest Ham, Mojo Pork, Deli Mustard, Swiss, Pickles, Fries

ROLLS & ENTREES

(available after 4pm)

****Naples Blue Roll 20.**

Crab, Cucumber, Avocado, Sesame Seed

****Dragon Roll 22.**

Shrimp Tempura, Eel, Cucumber, Avocado, Asparagus
Beet Strings, Spicy Aioli, Kabayaki

****Spicy Ahi Tuna Roll 20.**

Kewpie Mayo, Avocado, Mango, Eel Sauce, Honey Siracha

****Crunch Roll 21.**

Spicy Tuna, Asparagus, Cream Cheese, Panko Fried
Aji Amarillo Aioli, Kabayaki, Scallions

Shrimp Pasta 32.

Cavatelli Pasta, Marinated Sun-Dried Tomato, Spinach
Chardonnay Lemon Sauce, Toasted Breadcrumbs

Roasted Chicken 35.

Creamy Roasted Corn Polenta, Sautéed Spinach, Forest Mushrooms
Roasted Garlic, Picked Thyme, Sherry Cream

Heritage Berkshire Pork 36.

Butternut Squash, Seasonal Vegetable, Apple Miso Glace
Stone Fruit & Thyme Compote

****14oz Grilled NY Strip 49.**

Truffle Whipped Potato, Balsamic Marinated Cipollini Onion
Roasted Garlic, Port Gastrique