



## SOUPS

Soup du Jour 7  
Tomato Bisque 7

## SALADS

### Taco Salad 16

Ground Beef, Refried Black Beans, Iceberg Lettuce, Avocado, Pico De Gallo, Sour Cream and Cheddar Cheese served in a Crispy Tortilla Bowl with House Vinaigrette

### Southwest Cobb Salad 16

Iceberg Lettuce, Bacon Bits, Grilled Chicken, Avocado, Eggs, Bleu Cheese, Pico De Gallo, Black Beans, Fried Corn Tortilla Strips, Honey Chipotle Vinaigrette

### Main Avenue Salad 16

Grilled Chicken Breast, Mixed Greens, Blue Cheese, Red Grapes, Candied Pecans, Raspberry Vinaigrette

### Caesar Salad 13

Chopped Romaine, Shaved Parmesan Cheese, with Caesar Dressing  
Add 6oz Grilled Chicken 6  
Add 6oz Skuna Bay Salmon 22

### Side Salad 7

Mixed Greens, Tomato, Cucumber, Pickled Onions, Croutons  
Add 6oz Grilled Chicken 6  
Add 6oz Skuna Bay Salmon 22

## PROVISIONS FROM THE GRILLE

### Adult Candy 9

Blue cheese stuffed dates wrapped in bacon, drizzled in Honey

### Snake Bites 11

Cream Cheese filled Jalapenos wrapped in bacon

### Pan Con Tomate 11

Garlic toasted house-made flatbread, Sherry infused tomato puree, Giardiniera

### \*Shrimp Ceviche Tostadas 14

Chipotle Aioli, Roasted Tomatillo & Jalapeno Salsa, Fresh Avocado

### Fressa Flatbread 13

Grilled House-Made Flatbread, Goat Cheese, Strawberries, Balsamic Reduction, Preserved Lemon Arugula

### Bison Albondigas 16

Murphy Legacy Bison Meatballs & Roasted Vegetables, Southwestern Bone Broth, Tortilla Strips, Avocado Crema, Cilantro

### Office Fries 9

French Fries, Truffle Oil, Parmesan, Smoked Sea Salt

### \*Spiritorium Slider 9

Beef Patty, Ghost Pepper Cheese Sauce, Caramelized Onion, Iceberg Lettuce, Fresh Tomato

### Moules – Frites 16

White Wine Lemon Butter Mussels, French Fries

### Fried Brussels Sprouts 9

Balsamic Reduction, Fresh Parmesan

### House Made Rolls & Whipped Butter 5

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. The following major food allergens are used as ingredients in our kitchen: milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy and sesame. Please ask our staff for more information about these ingredients.*

A 3% service charge (BOH Fee) is added to support our dedicated back-of-house team, helping ensure fair compensation for all Staff members who contribute to your dining experience.

