

lunch menu

SPA AT THE GRAND

spa cuisine

BOWL OF FRESH CUT FRUIT

Fresh Cut Cantaloupe, Kiwi, Honeydew Melon,
Pineapple, Berries, Banana, and Other Fresh Local Fruits
with a Honey Yogurt Sauce
[low cholesterol and low fat]

\$14.95

TWELVE-LAYER SALAD

Baby Greens, Chopped Romaine and Iceberg Lettuces
Accompanied by Grilled Chicken, Bacon, Tomatoes, Cheddar
and Parmesan Cheese, Croutons, Avocado, Beets and
Carrot Threads with Your Choice of Dressing

\$14.95

PRETZEL SANDWICH

Dijon Chicken and Melted Brie with Baby Greens
and Tomato on a Warm Pretzel Bun with Fresh-Cut Fruit

\$14.95

MEDITERRANEAN LETTUCE WRAPS

Pesto Grilled Chicken or Shrimp Presented with
Greek Salad in Local Hydroponic Bibb Lettuce

\$14.95

ARTISAN CHEESE PLATE

Chardonnay-Apricot Preserves,
Fruit Garnish and Crackers

\$14.95

SPA VEGGIE WRAP

Roasted Vegetables, Alabama Belle
Chèvre Farms Goat Cheese, Vine-Ripe Tomatoes,
Baby Greens, Avocado Served in a Tomato Wrap
with a Hummus Spread and Fresh-Cut Fruit

\$13.95

Dressing Selections: Ranch, Blue Cheese, Honey Mustard,
Balsamic Vinaigrette, Fat-Free Raspberry Vinaigrette,
Caesar, Thousand Island, Oil and Vinegar

A \$3.00 delivery fee, 20% service charge and sales tax will be added.

wines by the glass

SPARKLING

Blanc de Noirs, Gloria Ferrer

\$12.00

BLUSH AND WHITE

White Zinfandel, Beringer

\$7.00

Chardonnay, Alexander Valley

\$11.00

RED

Pinot Noir, Alexander Valley

\$13.00

Merlot, Alexander Valley

\$10.00

Cabernet Sauvignon, Alexander Valley

\$11.00

beverages

Fountain Head Spring Water

\$4.00

Perrier Sparkling Water

\$4.00

Perrier Sparkling Lime Water

\$4.00

Mojito Madness

\$9.00

Fresh Berries Muddled with Mint from the Chef's Garden

A \$3.00 delivery fee, 20% service charge and sales tax will be added.



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