Lunch A la Carte

STARTERS

Traditional Guacamole, Housemade Tortilla Chips *9*

Crispy Tostones, Fried Plantains, Chipotle Mayonnaise *7*

Baby Field Greens Salad, Heirloom Tomatoes, White and Green Asparagus, Pecorino Romano, Hummus Crouton, Balsamic Vinaigrette *9*

Taste of Spain, Cured Meats, Olives, Marcona Almonds, Manchego Cheese, Drunken Goat Cheese Pita *11*

Salt & Pepper Calamari, Lemon Aioli *12*

Caprese Salad, Mozzarella, Heirloom Tomatoes, Basil, Balsamic Glaze *12*

Vegetable Soup, Spanish Chorizo, Cannellini Beans, Pesto Crouton *7*

MAINS

Caesar Salad, Classic Caesar Dressing, Garlic Croutons, Parmesan *11* Add Grilled Chicken +*6* Add Grilled Shrimp +*9*

Lemon-Garlic Shrimp Salad, White and Green Asparagus, Scampi Vinaigrette *16*

Mediterranean Grilled Chicken Salad, Heirloom Tomatoes, Olives, Marcona Almonds, Goat Cheese, Basil Vinaigrette *14*

Spiced Flatiron Steak Salad, Baby Heirloom Tomatoes, English Cucumbers, Scallions, Maytag Blue Cheese, Balsamic Vinaigrette *16*

Tomato-Basil-Mozzarella Pizza *12*

Orecchiette Pomodoro, Burst Heirloom Tomatoes, White Wine-Basil Sauce *15*

Tagliatelle Bolognese, Pork-Veal-Porcini Ragout, Pecorino Romano *17*

Turkey Club, Applewood Smoked Bacon, Lettuce, Avocado, Multigrain, EOS Fries *12*

Cubano Sandwich, Roasted Pork, Black Forest Ham, Swiss Cheese, Sliced Pickles, Mustard and Mayo *13*

Blackened Mahi Mahi Sandwich, Napa Cabbage Slaw, Brioche Bun, EOS French Fries *15*

E Burger, Certified Angus Beef, Brioche Bun, EOS Fries *14*

Grilled Olive-Rubbed Chicken, Free Range Chicken Breast, Parmesan Risotto, Preserved Lemon Broccolini *15*

Herb-Crusted Salmon a la Plancha, Shaved Fennel and Asparagus Salad, White Truffle Vinaigrette *19*

Grilled Churrasco, Spice Rubbed Skirt Steak, Basil Pesto-Roasted Fingerling Potatoes *17*

Eating Raw or Undercooked Meat, Poultry, Eggs or Seafood Poses a Health Risk to Everyone, But Especially to the Elderly, Young Children Under Age 4, Pregnant Women and Other Highly Susceptible Individuals with Compromised Immune Systems. The Cooking of Such Animal Foods Reduces the Risk of Foodborne Illness.