

LUNCH MENU

SHARABLE PLATES

- Citrus Roasted Olives** (GF) (VEG) (N) **7**
Red Peppers, Marcona Almonds
- Bruschetta** **15**
Compressed Melon, Prosciutto, Stracciatella, Lemon Oil, Balsamic Glaze
- Tuna Crudo** (GF) (N) **21**
Castelvetrano Olives, Capers, Meyer Lemon, Pistachios, Pear
- Parmesan Garlic Wings (8)** **19**
Citrus Herb Aioli, Parsley

SALADS

- Ricotta & Figs** (GF) **16**
Grapes, Prosciutto, Mixed Lettuces, White Balsamic Dressing
- Roasted Beets** (VEG) (N) **16**
Arugula, Goat Cheese, Pistachios, Basil, Lemon Vinaigrette
- House Greens** **18**
Romaine, Radicchio, Bocconcini, Parmesan, Pepperoncini, Salami, Cherry Tomatoes, Olives, Croutons, Red Wine Vinaigrette

ADD-ON'S

- Chicken** **8**
- Grouper** **16**
- Shrimp** **12**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 20% discretionary gratuity will be added to parties of six (6) or more.

Additional ingredients may be a part of certain dishes, please share any dietary restrictions with your server prior to ordering.

GF-Gluten Free | SF-Shellfish | N-Nuts | V-Vegetarian | VG-Vegan

PIZZAS

CAULIFLOWER CRUST GLUTEN-FREE AVAILABLE ON REQUEST

Classic Cheese (VEG) 22
San Marzano Tomatoes, Mozzarella

Calabrese 24
San Marzano Tomatoes, Mozzarella, Fresh Basil, Pecorino

HANDELD'S

SERVED WITH FRENCH FRIES

Tesoro Burger 25
Aged Cheddar, Bacon Jam, Heirloom Tomato, Red Onions

Shrimp Quesadilla 24
Chihuahua Cheese, Scallions, Paprika, Cumin, Flour Tortilla

Grilled Chicken Wrap 23
Mozzarella, Arugula, Basil Pesto, Balsamic Vinaigrette

Grouper Sandwich 34
Remoulade, Citrus Cabbage & Fennel Slaw, Red Onions

Crispy Green Tomato Club (VEG) 19
*Lettuce, Apple & Fennel, Burnt Lemon Sauce,
Whole Wheat Bread*

DESSERT

Sorbet (VEG) 8
Chef's Daily Selection

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