

# 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**  
*Calabrian Chili Salami, 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*

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