

**NOB HILL SPA MENU**

Served 11:30 a.m. – 3:00 p.m.

**Mango-Banana Smoothie 9.00**

**Passion Fruit-Wild Berry-Ginseng Smoothie 9.00**

*With Protein Powder add 1.50*

**Spa Oatmeal Cookies (four pieces) 4.00**

**Sliced Fresh Maui Pineapple and Fresh Raspberries 14.00**

**Soup of the Day 11.00**

**Capay Valley Organic Lettuces**

*Tossed with Fuji Apples, Candied Walnuts, Mountain Gorgonzola and Dried Cranberries  
Aged Sherry Vinaigrette 12.00*

**Roasted Beets, Oranges and Wild Arugula**

*With French Feta, Pomegranate Seeds, Roasted Red Onion Confit, Walnuts  
Aged Sherry Vinaigrette, Pomegranate Syrup Drizzle 16.00*

**Single Decker Clubhouse Sandwich**

*With Allumette Potatoes 16.00*

**Grilled Chuck Burger**

*With Allumette Potatoes 17.00 (with cheese add 1.00)*

**“Line Caught” Albacore Tuna Panini Melt (Mercury Free)**

*With Petite Basque Cheese, Toasted Pecans, Celery and a Light Lemon Yogurt Dressing 16.00*

**Warm Salad of Grilled Prawns and Pan Seared Dayboat Scallops**

*With Micro Greens, Toasted Almonds, Roasted Beets, Ruby Grapefruit Emulsion  
Meyer Lemon Beurre Blanc 25.00*

**Grilled Chicken Panini**

*Gorgonzola Dolce, Pesto, Applewood Smoked Bacon and Wild Arugula 17.00*

**Grilled California Chicken Wrap**

*Avocado, Monterey Jack Cheese, Peppered Bacon, Sundried Tomato Pesto,  
Baby Spinach and Roasted Garlic Aioli 18.00*