



soup and salad

conch and clam chowder
cup \$5 bowl \$8

chicken tortilla soup
cup \$5 bowl \$8

farm tomato salad *(local)*
greek yogurt, goat cheese
watercress, fleur de sel, mint
\$8

caesar salad
romaine spears, parmesan, white anchovy
with warm garlic crouton
\$10

currents wedge
smoked bacon, egg, fried onion, blue cheese, tomatoes
with balsamic vinaigrette
\$9

wild arugula salad *(local)*
pineapple carpaccio, shaved brazil nut, avocado, manchego
with lemon-dijon vinaigrette
\$10

entrées

forest mushroom risotto
slow roasted local farm tomatoes, thyme
sherry essence
\$18

brined & smoked half chicken
honey sweet potatoes, bacon, spinach
grain mustard sauce
\$20

braised angus beef short ribs
bacon-blue macaroni, asparagus
natural jus
\$22

6oz angus filet mignon
\$28
or

niman ranch 6oz filet mignon
(sustainable organic)
peppercorn mashed potatoes, swiss chard
brandy pan sauce
\$32

appetizers

grilled shrimp cocktail
vodka cocktail sauce
\$12

crab napoleon
grapefruit, avocado
cilantro salad
\$10

tempura "popcorn" shrimp
siracha, scallion,
ponzu dipping sauce
\$10

farm green tomatoes *(local)*
buttermilk marinated and fried,
smoked paprika, toasted almonds, crème fraiche
\$8

braised short rib flatbread
boursin, chopped chives
port gastrique
\$8

seafood

farm raised sturgeon *(local)*
sweet pea mousse, buttered carrots, lemon confit
\$23

bronzed sea scallops
celeriac puree, gremolata, roasted beets
\$26

whole fried snapper *(local)*
smoked cheddar creamed corn, swiss chard
\$26

grilled mahi mahi *(local)*
cauliflower pancetta scramble, beluga lentils, port glaze
\$22

crispy salmon filet
\$24
or

crispy irish organic salmon
(sustainable organic)
porcini dusted, farro risotto, wilted spinach
warm smoked shallot vinaigrette
\$26

sides

\$5
buttered asparagus
sautéed whole grain mustard spinach
peppercorn mashed potatoes
smoked cheddar creamed corn
bacon-blue macaroni

\$30 prix fixe menu

caesar salad or currents wedge
brined & smoked half chicken or braised beef short ribs or grilled mahi mahi
your choice of dessert...

At Hyatt our philosophy is based on our commitment to provide food and beverage that is nutritious, fresh and reflective of the local area.

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