

currents



appetizers

chicken al pastor quesadilla
pulled chicken on corn and flour tortillas, oaxaca cheese
roasted tomato salsa, sour cream, lime
\$10

beer boiled bratwurst
sauerkraut, cornichons
whole grain mustard
\$10

grilled shrimp cocktail
vodka cocktail sauce
\$12

truffle fries
parmesan, italian parsley, black truffle salt
\$8

bbq chicken flatbread
red onions, tangy bbq sauce, corn, cilantro
\$8

mediterranean flatbread
prosciutto, dates, wild arugula, balsamic glaze
\$8

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
w/ grilled chicken \$13
w/ shrimp or scallop \$15

cobb salad
grilled chicken, smoked bacon, egg
avocado, blue cheese, tomatoes
with lemon dijon dressing
\$14

Express Two Course Lunch

soup / sandwich / salad

tortilla soup
or
conch and clam chowder

1/2 chicken club
or
1/2 english club

caesar salad
or
farm tomato salad

\$14

sandwiches

8 oz angus burger
butter lettuce, sliced tomato
red onion, french fries
\$12

8 oz niman ranch burger
(sustainable organic)
butter lettuce, sliced tomato,
smoked cheddar, onion marmalade
french fries
\$15

english style club sandwich
shaved turkey breast, smoked bacon
fried egg, dijon spread
house made kettle chips
\$12

grilled chicken sandwich
ciabatta bread, sliced tomatoes,
iceberg lettuce herb spread
cucumber salad
\$11

specialties

grilled mahi mahi fish taco
shredded cabbage
cilantro-lime salsa, pico de gallo
\$13

fish reuben (local)
thousand island, sauerkraut
swiss cheese, toasted rye bread
\$14

braised short rib pappardelle
tomato, spinach, toasted goat cheese
red wine demi-glace
\$12

blackened salmon
\$16
or
blackened irish organic salmon
(sustainable organic)
cilantro lime quinoa
lemon confit, micro greens
\$18

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.