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## STARTERS

**Soup 9**

Chef's Daily Creation

**Shrimp Plate 18**

Pickled Vegetables

Spicy Bloody Mary Sauce

**Mediterranean Trio 17**

Roasted Red Pepper

Hummus / Baba Ghanoush

Tabbouleh / Mixed Greek

Olives / Feta Cheese

Grilled Pita

**Lobster Salad 20**

Poached Lobster / Avocado

Ruby Red Grapefruit

Tomatoes / Marinated

Feta / Artisan Salad

Champagne Vinaigrette

**Ahi Tuna Salad\* 18**

Seared Sesame Ahi

Tuna / Crushed Olives

Grape Tomatoes / Arugula

Honey-Garlic Vinaigrette

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## SALADS

**Salmon Salad\* 18**

Artisan Lettuce

Fresh Strawberries

Feta Cheese / House

Balsamic Vinaigrette

**Harvest Chopped Salad 17**

Slowly Roasted Beets

Aged Blue Cheese

Toasted Almonds

Granola Croutons

Sherry Vinaigrette

**Raw Kale Salad 16**

Kale / Pickled Red Onions

Strawberries / Edamame

Granola Croutons

Lemon Yogurt Vinaigrette

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## WRAPS

**Salmon BLT\* 18**

Seared Salmon

Applewood Smoked Bacon

Artisan Lettuce

Tomatoes / Citrus Aioli

**Falafel Wrap 17**

House Made Falafel

Artisan Lettuce

Tomatoes / Tzatziki Sauce

**Beef Tenderloin**

**& Blue Cheese Wrap\* 18**

Grilled Onions / Crumbled

Blue Cheese / Artisan

Lettuce / Tomatoes

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## PANINIS

**Smoked Turkey & Brie Panini 18**

House-Smoked Turkey Breast / Brie Cheese / Arugula

Roasted Red Peppers / Tomatoes / Local Spicy Stone

Ground Mustard

**Blackened Chicken Panini 18**

Grilled Chicken Breast / Tomatoes / Roasted Red Pepper

Aioli / Fresh Mozzarella / Arugula

**Portobello Panini 17**

Marinated Portobello / Roasted Red Peppers

Grilled Onions / Arugula / Goat Cheese

Chipotle Aioli

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## DESSERTS 9

**Chocolate Marquise**

**Lemon Tart**

**Strawberry Shortcake**

Ask Your Server About Our Gluten-Free Options

\*Consuming Raw or Undercooked Meats / Poultry / Seafood  
Shellfish or Eggs May Increase Your Risk of Foodborne Illness.

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## BEVERAGES

|                           |                        |
|---------------------------|------------------------|
| <b>Bottled Water 4</b>    | <b>Juice 4</b>         |
| Smartwater / Perrier      | Cranberry / Orange     |
| <b>Coconut Water 9</b>    | V8 / Grapefruit        |
| <b>Bottled Soda 3.5</b>   | <b>Iced Tea 3.5</b>    |
| Coke / Diet Coke / Sprite | <b>Hot Chocolate 6</b> |
| Seagram's Ginger Ale      | <b>Latte 6</b>         |
| <b>Milk 3</b>             | <b>Cappuccino 6</b>    |
| Skim / 2% / Soy           |                        |

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## SPA CAFÉ COCKTAILS

|                                                            |
|------------------------------------------------------------|
| <b>Pink Lady Margarita 15</b>                              |
| Sauza Tequila / Chambord / Pink Salt / Lime                |
| <b>Summer Sangria 14</b>                                   |
| Moscato Wine / Raspberry Peach Grand Marnier / Fresh Fruit |
| <b>Blueberry Mule 15</b>                                   |
| Tito's Handmade Vodka / Blue Curacao / Ginger Beer         |
| Lime Juice / Club Soda / Berries                           |
| <b>Strawberry Mojito 15</b>                                |
| Bacardi Rum / Club Soda / Simple Syrup                     |
| Strawberries / Mint                                        |
| <b>Elixir Bloody Mary 14</b>                               |
| Grey Goose Vodka / Spicy Bloody Mary Mix                   |
| <b>Peach Bellini 15</b>                                    |
| Sparkling Wine / Peach Nectar                              |

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## BEER

|                                        |                         |
|----------------------------------------|-------------------------|
| <b>Domestic 6</b>                      | <b>Imported 7</b>       |
| Bud Light / Michelob Ultra             | Stella Artois (Belgium) |
| <b>Craft 7</b>                         |                         |
| Shiva IPA (Asheville, NC)              |                         |
| Pisgah Pale Ale (Black Mountain, NC)   |                         |
| Mama's Little Yella Pils (Brevard, NC) |                         |

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## WINE

|                                                                       | 6oz. | 9oz. | Btl |
|-----------------------------------------------------------------------|------|------|-----|
| Maschio / Prosecco Brut / Italy, 187 ml                               | 12   |      |     |
| Crémant de Bourgogne / France                                         | 15   |      |     |
| Saint M / Riesling / Pfalz / Germany                                  | 12   | 18   | 48  |
| J Pinot Gris / Oregon                                                 | 16   | 24   | 64  |
| Whitehaven / Sauvignon Blanc<br>New Zealand                           | 14   | 21   | 56  |
| Kendall-Jackson Vintner's Reserve<br>Chardonnay / California          | 14   | 21   | 56  |
| Chateau d'Esclans Whispering Angel<br>Rosé / France                   | 15   | 22   | 60  |
| Meiomi / Pinot Noir / Monterey,<br>Sonoma, Santa Barbara / California | 16   | 24   | 64  |
| Honoro Vera / Merlot / Jumilla / Murcia<br>Spain                      | 11   | 16   | 44  |
| Louis M. Martini / Cabernet Sauvignon<br>California                   | 14   | 21   | 56  |

The Spa Café observes a maximum of two alcoholic beverages per guest. Additional mixes, liquors and blended drinks are available. Please allow for additional delivery time from our interior location.