

2018

**EAT, DRINK...
AND BE HEALTHY!**

Increase your success rate
with HR's **Resolution** menu of lighter fare.

STARTERS

BARBECUED CARROTS
Sunflower Seeds, Arugula,
Herb Buttermilk Dressing
8

SPICY VEGAN BUTTERNUT SQUASH SOUP
Curry, Coconut Milk, Toasted Pumpkin Seeds
7

DINNER ENTRÉES

GRILLED SALMON SALAD
Mixed Greens, Romaine, Red Onion, Grape Tomato,
Cucumber, Almonds, Balsamic Vinaigrette
19

GULF SHRIMP
Heirloom Carrots, Sweet Corn Black Bean Relish,
Spinach, Ancho Romesco
22

GRILLED COLEMAN FARMS CHICKEN BREAST
Green Beans, Roasted Sweet Potatoes
Wild Mushrooms, Chimichurri
20

ask your server

ASK YOUR SERVER
ABOUT HAVING THE CHEF PREPARE
YOUR FAVORITE MEAT OR SEAFOOD "SPA STYLE"
ALONGSIDE QUINOA PILAF, ROASTED BROCCOLI,
& SALSA VERDE

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