

Reflections

kitchen & bar

lunch

Salads

WaterScapes House Salad DF, VG, V, GF \$ 16

Fresh Field Greens, Watermelon Radish, Cucumber, Heirloom Cherry Tomatoes, Calamansi Vinaigrette

Caesar Salad \$ 16

Romaine of Hearts, Parmesan Reggiano, House-made Garlic Aioli, Croutons

Add On's: Chicken \$ 6 Salmon \$10 Tuna \$10
Shrimp \$12 Filet - 8 oz \$32

Flatbreads

Margherita Flatbread VG \$ 14

Heirloom Cherry Tomatoes, Parmesan, Basil

Mediterranean Flatbread VG \$ 16

Pesto, Artichokes, Sundried Tomatoes, Olives, Feta Cheese, Arugula

Chicken Tikka Masala Flatbread \$ 16

Tikka Masala Sauce, Grilled Chicken, Mozzarella, Basil

Burgers & More

Classic Pub Burger \$ 18

8oz Blended Pattie, Caramelized Onions, Lettuce, Tomato, Sharp Cheddar, Pickle, Served with French Fries

Vegan Plant Burger DF, V, VG \$ 17

Plant-Based Pattie, Lettuce, Tomato, Brioche, Served With French Fries

Gluten Free Sesame Bun DF, V, VG, GF + \$2.50

Hoisin Short Rib Tacos \$ 18

Kimchi Aioli, Pico de Gallo, Cilantro, Served with French Fries

Seared Blackened Tuna GF \$ 34

Ahi Tuna Prepared Rare, Quinoa and Edamame Medley, Wakame, Avocado, Wasabi Aioli

Classic Chicken Wings \$ 16

Buffalo Mild Sauce, Celery, House Bleu Cheese



Kid's Menu Available for ages 12 & under served with choice of Fruit or French Fries

Mac & Cheese \$ 10

Cheese Burger \$ 12

Chicken Tenders \$ 12

Grilled Cheese \$ 10

Executive Chef Byron Bondoc

Hours of Operation: Daily from 11:00 am - 4:00 pm

DF = Dairy Free V = Vegetarian VG = Vegan GF = Gluten Free All prices are subject to applicable state & local taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Reflections kitchen & bar

dinner

Plated

WaterScapes House Salad DF, VG, V, GF \$ 16

Fresh Field Greens, Watermelon Radish, Cucumber,
Heirloom Cherry Tomatoes, Calamansi Vinaigrette

Add On's: Chicken \$ 6 Salmon \$10
Tuna \$10 Shrimp \$12 Filet - 8 oz \$32

Seared Blackened Tuna GF \$ 34

Ahi Tuna Prepared Rare, Quinoa and
Edamame Medley, Wakame, Avocado, Wasabi Aioli

Classic Pub Burger \$ 18

8oz Blended Pattie, Caramelized Onions,
Lettuce, Tomato, Sharp Cheddar, Pickle
Served with French Fries

Vegan Plant Burger DF, V, VG \$ 17

Plant-Based Pattie, Lettuce, Tomato, Brioche,
Served With French Fries

Gluten Free Sesame Bun DF, V, VG, GF + \$2.50

Seared Blackened Tuna GF \$ 34

Ahi Tuna Prepared Rare, Quinoa and
Edamame Medley, Wakame, Avocado, Wasabi Aioli

Flatbreads

Margherita Flatbread VG \$ 14

Heirloom Cherry Tomatoes, Parmesan, Basil

Mediterranean Flatbread VG \$ 16

Pesto, Artichokes, Sundried Tomatoes,
Olives, Feta Cheese, Arugula

Chicken Tikka Masala Flatbread \$ 16

Tikka Masala Sauce, Grilled Chicken, Mozzarella, Basil

Tagliatelle Pomodoro VG \$ 23

Heirloom Cherry Tomatoes, Parmesan, Basil

Add On's: Chicken \$ 6 Salmon \$10
Tuna \$10 Shrimp \$12 Filet - 8 oz \$32

Coastal's Cocktail Shrimp DF, GF \$ 18

Horseradish Cocktail Sauce, Lemon

Tomato & Burrata V \$ 14

Local Heirloom, Balsamic Gastrique, Sea Salt,
Basil, Bread Stick

Cauliflower Bites DF \$ 16

Thai Chili Sauce, Chives, Kaluga Caviar

Smoked Pork Belly Burnt Ends DF \$ 14

Smoked in-house, Bourbon Tomato Jam

Classic Chicken Wings DF \$ 16

Buffalo Mild Sauce, Celery, House Bleu Cheese

Bombers Coconut Shrimp \$ 16

Deep Battered Fried Coconut Shrimp, Jalapeno
Boom Boom Dressing

Braised Hoisin Short Rib \$ 41

Hoisin Glazed Beef Short Rib, Sesame Haricot Vert,
Pommes Puree

Kid's Menu *Available for ages 12 & under*

*served with choice of Fruit or French Fries and choice of Milk,
Juice or Soft Drink*

Mac & Cheese \$ 10

Cheese Burger \$ 10

Chicken Tenders \$ 10

Grilled Cheese \$ 10

Executive Chef Byron Bondoc

Hours of Operation: Daily from 4:00 - 9:30pm

DF = Dairy Free V = Vegetarian VG = Vegan GF = Gluten Free All prices are subject to applicable state & local taxes.

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