

SOCIETY

café ENCORESM

BREAKFAST

JUICE BAR

GREEN MONSTER† cucumbers, celery, spinach, fennel, green apples, parsley & ginger	10
GOLD GODDESS† golden beets, orange, apple, carrots, ginger, fennel, lime, pineapple	10
VERY BERRY SMOOTHIE blueberry, strawberry, banana, raspberry puree, orange juice, honey	8
TROPICAL FRUIT SMOOTHIE pineapple, banana, mango puree, orange juice, Greek vanilla yogurt	8
VANILLA BEAN SMOOTHIE vanilla bean, soy milk, banana, honey, Greek vanilla yogurt <i>add a smoothie blend to any smoothie - hangover, antioxidant, whey protein</i>	8 2
FRESH JUICES† - orange, pomegranate, grapefruit, watermelon	7
JUICES - tomato, apple, cranberry, V8, pineapple	5

HEALTHY STARTS

 GREEK YOGURT PARFAIT granola, mixed berries, plain Greek yogurt (230 cal.)	11
BERRY BOWL blackberries, blueberries, raspberries & strawberries	13
 SEASON'S BEST FRUIT PLATTER berries, melon, pineapple, citrus (200 cal.)	14
CLASSIC CEREALS granola, bran flakes, Cinnamon Toast Crunch, Frosted Mini-Wheats	6
 ARROWHEAD MILLS STEEL CUT OATMEAL gluten free cut oats, apple-pecan-cranberry compote (260 cal.)	10

HAPPY STARTS

WARM BRIOCHE MONKEY BREAD salty caramel, cream cheese frosting, pecans	10
HALF POUND SIZZLING PEPPER BACON maple-sherry syrup	13

B&B CONTINENTAL

fresh fruit skewers, WYNN "Special Reserve" coffee or Tea Forte tea & juice <i>muffins & pastries prepared in Wynn bakery daily - choice of three</i>	17
MUFFINS - banana-walnut, blueberry	
PASTRIES - croissant, pain au chocolat, mini cinnamon roll	

ALL NATURAL EGGS

THREE EGGS "FREE STYLE"* Hickman's Farms eggs, herb roasted Yukon gold potatoes, toast <i>choice of: sausage, crisp bacon, grilled ham, housemade Canadian bacon or chicken & apple sausage</i>	19
THE HUNTER & GATHERER OMELETTE* ham, double smoked bacon, bell pepper, cheddar, herb roasted Yukon gold potatoes, toast	18
POPEYE OMELETTE spinach, mushrooms, onions, Swiss, herb roasted Yukon gold potatoes, toast	18
BLUE CRAB CAKE BENEDICT* Hickman's Farms poached eggs, asparagus, hollandaise	20
EGGS BENNY* Hickman's Farms poached eggs, housemade Canadian bacon, English muffin, hollandaise, herb roasted Yukon gold potatoes	18
 EGG WHITE FRITTATA* asparagus, crimini mushrooms, spinach, tomatoes, goat cheese (480 cal.)	18
HUEVOS RANCHEROS* black beans, crisp tortilla, chorizo, over easy Hickman's Farms eggs, cheddar cheese	17

SOCIETY CLASSICS

COFFEE RUBBED STEAK & EGGS* peppercorn-coffee rubbed bistro filet, 2 Hickman's Farms eggs, herb roasted Yukon gold potatoes, smoked chili steak sauce	24
SMOKED SCOTTISH SALMON* capers, onions, tomatoes, cucumber, cream cheese, choice of bagel	18
BRAISED BEEF SHORT RIB HASH* mushrooms, onions, peppers, Hickman's Farms poached eggs, grilled country bread	19
FILET MIGNON STEAK & EGG SLIDERS* scrambled eggs, creamed spinach, housemade bacon cheddar muffin	20

VEGAN VENTURES

 FLORENTINE BENEDICT smoked tofu, spinach, English muffin, romesco sauce, tomato cucumber salad (420 cal.)	16
VEGAN FRENCH TOAST almond milk batter, caramelized bananas, Vermont maple syrup	15

GRIDDLE

HUCKLEBERRY SOUFFLÉ PANCAKES ricotta, lemon, vanilla whipped cream	19
TRIPLE STACK buttermilk pancakes, Vermont maple butter, vanilla cookie tuile <i>add chocolate chips or blueberries 2</i>	15
CINNAMON ROLL FRENCH TOAST* caramelized bananas, cinnamon whipped cream	16
HIGH SOCIETY WAFFLE fresh strawberries, whipped cream	15

SIDES ETC...


BRAISED BEEF SHORT RIB HASH	8
BREAKFAST BUILD UPS	6
country sausage, double smoked bacon, housemade Canadian bacon, grilled ham, chicken & apple sausage*	
BAGEL & CREAM CHEESE	6
FRESH FRUIT CUP	5
HERB ROASTED YUKON GOLD POTATOES	4

BLOODY SOCIETY

BACON BLOODY Bakon Vodka, Chichicapa Mezcal, lime	DIRTY MARY Absolut Vodka, olive juice, blue cheese stuffed olive
BLOODY CAESAR Absolut Peppar Vodka, Clamato, Society seasoning	SOCIETY CLASSIC BLOODY Absolut Vodka, Society seasoning, lime, olive
RAGIN' CAJUN MARY Absolut Peppar Vodka, bayou seasoning, spiced tiger shrimp	

ESPRESSO ETC...

LATTE	6.5	WYNN "RESERVE" COFFEE	4
CAPPUCCINO	6	TEA FORTE TEAS	5
ESPRESSO	5	BOYD'S HOT COCOA	5

If, like many of us, you are watching your calories, we've created lighter, lower-calorie versions of some of our favorite dishes. These selections have been carefully tested by an independent laboratory for caloric content. The appetizers, side dishes and desserts are no more than 250 calories each and the main courses are 500 calories or less. They may be lower in calories, but they are every bit as delicious. We hope you will agree. Look for the special  on today's menu.

P.S. - We are really, really sure of the calories!

All parties of 7 or more are subject to an 18% gratuity. Vegetarian, Vegan, and Allergen menus are available upon request. *Consuming raw or undercooked meats, poultry, seafood, shell stock, or eggs may increase your risk of food borne illness. †This product has not been pasteurized, and therefore may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems.

ALL DAY MENU LUNCH & DINNER

SHARED PLATES & FINGER FOODS

 **HIMALAYAN SALT SEARED AHI TUNA*** 19
ahi tuna served on a 500 degree Himalayan salt stone,
yuzu soy sauce, chili threads, pickled onions, crisp rice cake (240 cal.)

CRAB CAKES 18
chipotle aioli, guacamole

MAC & CHEESE BITES 14
truffle dipping sauce

CRISP CALAMARI* 17
red onion, zucchini, artichokes, pickled peppers,
lemon-garlic aioli, marinara

SMALL PLATES *select two 15 • select three 19*

Heirloom Popcorn • salt & vinegar or truffle & Parmesan

Fire Roasted Olives • Cerignola & Castelvetrano olives,
roasted garlic

Spiced Mixed Nuts • cashews, smoked almonds, pecans,
pumpkin seeds

Beer Cheese Fondue • pretzel bread, Fuji apples

Housemade Pita & Hummus • olive oil, paprika

CLASSIC CHICKEN WINGS* 14
celery, carrots, radish, society hot sauce, blue cheese dip

SOCIETY MEAT & CHEESE BOARD 17
American artisan meats, pickles, grilled bread

MARGHERITA FLATBREAD 15
roasted cherry tomatoes, fresh mozzarella, basil,
oregano, Parmesan *add truffle salami 3*

GREEN PLATES & SOUP BOWLS

BUTTER LETTUCE WEDGE 14
house pepper bacon, cherry tomatoes, blue cheese
crumble, lemon vinaigrette, blue cheese dressing


SEASONAL GREENS SALAD 12
goat cheese, apples, berries, pecans,
balsamic vinaigrette


GREEK SALAD 16
kale, butter lettuce, tomato, black pepper feta,
pickled onions, grapes, smoked almonds,
oregano vinaigrette

CAESAR* 12
romaine, Parmesan, croutons

SOCIETY CHOPPED* 17
grilled chicken, avocado, jicama, carrots,
Havarti cheese, fennel, edamame, pumpkin seeds,
champagne vinaigrette

SUPERFOOD 17
quinoa, baby kale, sweet potato, almonds, dried
cranberries, pomegranates, raspberries,
yogurt-chia-pomegranate vinaigrette

 **CHICKEN NOODLE SOUP** 10
vegetables, orecchiette pasta (120 cal.)

 **ORGANIC TOMATO BISQUE** 10
asiago biscuit, basil oil (140 cal.) *Vegan Upon Request*

Add to any salad

Grilled Chicken Breast* 7 • Shrimp* 10
Organic Scottish Salmon* 12 • Bistro Filet* 14
Maine Lobster* 21

BURGERS & SANDWICHES

SOCIETY SIGNATURE BURGER* 19
house pepper bacon, goat cheese
chipotle aioli, crispy onion

GROUND BEEF & BACON BURGER* 20
40% ground bacon burger, cheddar, barbecue sauce,
pickles, crisp onions

HOUSE GROUND TURKEY BURGER* 18
caramelized onions, avocado, basil aioli,
honey wheat bun

LAMB BURGER* 19
pickled vegetables, tomato-cucumber salad,
housemade pita, tzatziki, tomato jam,
romaine lettuce, black pepper feta

ALL NATURAL ANGUS BEEF BURGER* 16
Build your own

ADD 2 each

aged cheddar, Swiss, American, blue cheese, mushrooms,
Crow's Dairy Chevre, roasted jalapeños, crispy onions,
caramelized onions, avocado, pepper bacon, fried egg,
mac & cheese bites

Maine lobster* 21

 **VEGGIE BURGER** 17
house pita, pickled vegetables, cherry tomatoes (470 cal.)

MAINE LOBSTER & SHRIMP ROLL* 22
Old Bay mayo, tomato jam, celery, brioche roll

TURKEY CLUB* 15
bacon, lettuce, tomato, avocado, Dijonnaise,
soft white roll

BBQ CHICKEN SANDWICH 16
cheddar cheese, pickles, coleslaw, cheddar ciabatta

FRENCH DIP SLIDERS 19
shaved prime rib, caramelized onions,
horseradish mayo, Gruyère

Add to any burger or sandwich

Side Salad, Society Fries or Sweet Potato Fries 5

MAIN PLATES

ORGANIC JIDORI CHICKEN* 27
mashed potatoes, spicy broccolini,
lemon-garlic chicken jus

12 OZ. NEW YORK STRIP* 41
peppercorn rubbed, society steak sauce,
grilled sweet pepper

 **8 OZ. CERTIFIED ANGUS FILET*** 44
Society steak sauce, grilled sweet pepper (410 cal.)

FISH & CHIPS* 22
Pacific cod, Society fries, house tartar sauce

ORGANIC SCOTTISH SALMON* 26
lemon-herb crust, braised artichokes, baby carrots,
fennel, white wine broth

PAPPARDELLE BOLOGNESE 24
fresh pappardelle, beef & pancetta meat sauce,
basil, Parmesan

SOCIETY SCHNITZEL 26
breaded veal cutlet, german potato salad,
gruyere spatzle, kale & radish salad,
beer mustard butter

SIDES 8

Orecchiette Mac & Cheese

Potato, Bacon, & Cheese Croquette

Yukon Gold Mashed Potatoes

Roasted Cremini Mushrooms & Onions

Spicy Garlic Broccolini

Grilled Asparagus, Lemon Vinaigrette


Add to any entree

Grilled Chicken Breast* 7 • Crab Cake Oscar 9
Shrimp Scampi* 10 • Maine Lobster* 21

VEGAN VENTURES

ORGANIC ANCIENT GRAIN PENNE PASTA 19
organic cherry tomatoes, garlic, broccolini, black olives, herbs

WYNN "BURGER" WITH CHEESE 11
gardein™ burger patty, American "cheese", ketchup, yellow mustard,
pickles, onion, fries, chocolate shake

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