

CANYON RANCH | grill™

BREAKFAST 10AM - 12PM

Yogurt & Granola 445 cal \$12

Traditional Greek Yogurt or Vegan Coconut Yogurt
House made Granola with Almonds, Cashews,
Tart Cherries & Cranberries. Fresh Berries, Honey
or Vermont Maple Syrup

Spa Melon Salad 175 cal \$12

Sugar Cube Cantaloupe Melon, Fresh Berries,
Mint, Candied Pecans

Steel Cut Oatmeal 355 cal \$10

Fresh Blueberries, Maple Syrup, Candied Pecans

Breakfast Tacos \$14

Offered with Vegan JUST Egg or Traditional Chicken
Egg Chipotle Aioli, Pico de Gallo, Cilantro-Lime
Cabbage Slaw, Handmade Corn Tortilla's

Truffled Spinach & Cipollini Onion Omelet

595 cal \$16
Finely Sliced Provolone Cheese

Avocado Ciabatta Toast 215 cal \$14

Avocado, Shallots, Persian Cucumber,
Lemon & Virgin Olive Oil

All American Breakfast 545 cal \$17

Two eggs any style, grilled Yukon potatoes crispy
uncured bacon or CR Chicken sausage choice of
Toast or freshly made english muffin housemade
fruit preserves. Add an additional egg \$2

LUNCH 12PM - 3PM

Canyon Ranch Caesar Salad
175 cal \$14

Chopped Gem Lettuce, Shaved Cabbage, Pea
Tendrils, Persian Cucumbers, Tomatoes
Parmesan Cheese, Toasted Ciabatta

Turkey, Avocado & Brie 465 cal \$18

Chipotle Aioli, Gem Lettuce, Vine Ripened
Tomatoes, Toasted Wheat

Spa Chicken Burger 470 cal \$18

Fresh Baked Wheat Bun, Pea Tendrils, Heirloom
Tomato, Mozzarella Cheese, Canyon Ranch
Dressing

Vegan Mushroom & Black Bean Burger
525 cal \$16

Avocado, Sliced Cucumber, Vegan Mayo, Vine
Ripe Tomatoes, Gem Lettuce

Spa Tacos

Chipotle Aioli, Pico de Gallo, Cilantro-Lime
Cabbage Slaw, Handmade Corn Tortilla's

- Fresh Florida Shrimp \$18
- Chipotle Chicken \$16
- Grilled Portobello Asada \$14

SPECIAL TEA'S

J'ENWEY Boutique Organic Loose Leaf Tea \$8

- Lady Blue Earl Grey
- Citrus Chamomile
- Strawberry White Tea
- CR Black Breakfast
- Japanese Sencha Green
- Hibiscus Energy

JUICES AND COFFEE

12oz Juices \$9

Available as a single serving or blended

- Orange
- Tangerine
- Grapefruit
- Pineapple
- Apple

Caffe Umbria Italian Blended Coffee & Espresso

- Medium-Dark Roast Drip Coffee \$5
- Mezzanotte Decaf Drip Coffee \$5
- Cold Brewed Coffee \$6
- Gusto Crema Espresso \$6

Specialty Coffee's \$8

- Hot or Iced Latte
- Hot or Iced Americano
- Cappuccino,
- Traditional Macchiato

House Made Flavored Syrups & Additions
Vanilla Bean, Toasted Hazelnut, Butter Caramel,
Vanilla Lavender, Mocha

- Traditional Dairy: Non-Fat, 2%, Half & Half
- Dairy Alternatives: Soy, Almond, Coconut, Oat