

SOUP & SALAD BAR

11am–8:30pm

RAW POWER

over 30 varieties of veggies, fruits, proteins, pulses and nuts for a nutrient-rich energy boost with chef's soup of the day

ADULTS · 1,490

combine with any main, sandwich, pasta or pizza (in-restaurant consumption only) · 350

BIG KIDS (AGES 7–11) · 590

LITTLE KIDS (AGES 3–6) · 310

SOUPS, SALADS & APPETIZERS

CHINESE CHICKEN SALAD · 1,060 | 1,540

chicken breast, cucumber, celery, peppers, cherry tomatoes, crispy noodles, cashew nuts, cilantro and hoisin-sesame dressing

575 kcal | 864 kcal  

GREEK SALAD · 600 | 1,000

cucumber, tomato, feta cheese, red onion, Kalamata olives and red wine-oregano dressing

328kcal | 655 kcal   

add quinoa · 190 | 120 kcal

CAESAR SALAD · 650 | 970

romaine lettuce, garlic croutons, bacon, Grana Padano cheese and classic Caesar dressing

635 kcal | 892 kcal   

ITALIAN BUFFALO MOZZARELLA CAPRESE · 1,300

tomato, basil and extra virgin olive oil

640 kcal   

CHEF'S SOUPS OF THE DAY · 350








WHOLESOME VEGETARIAN SOUP · 350

check tag for calorie count 

HUMMUS WITH PIZZA CHIPS · 990

617 kcal 



Ingredient Guide:

 = dairy  = nuts  = egg  = soy  = gluten-free  = vegetarian  = fish & shellfish

BURGERS & SANDWICHES

served with one side

CLASSIC BURGER 5oz • 1,200

signature chuck and topside blend with iceberg lettuce, onion, tomato, Brooklyn Brine pickles and burger sauce 616 kcal  

add American red cheddar • 140 | 80 kcal

add cherrywood-smoked bacon • 100 | 131kcal

add avocado • 140 | 57 kcal




CLUBHOUSE SANDWICH • 1,190

TAC classic with cherrywood-smoked bacon, smoked turkey and ham, iceberg lettuce, tomato and mayonnaise; your choice of white or whole wheat toast

560 kcal   

add avocado • 140 | 57 kcal



BLT • 690 | 1,150

with cherrywood-smoked bacon, iceberg lettuce, tomato and mayonnaise; your choice of white or whole wheat toast 291 kcal | 582 kcal   


add avocado • 140 | 57 kcal

BALSAMIC-ROASTED PEPPER AND QUINOA

WHOLE WHEAT WRAP • 1,400

with avocado, feta cheese, sun-dried tomatoes, house-made hummus and spiced yogurt sauce 705 kcal  

ROASTED EGGPLANT AND FALAFEL WHOLE WHEAT WRAP • 1,400

with tomato, spiced yogurt sauce, cucumber and spinach 738 kcal   

SIDES

FRENCH FRIES 864 kcal  • 280

CAJUN FRIES 864 kcal  • 330

ONION RINGS 592 kcal   • 330

MASHED POTATOES 390 kcal   • 310






CREAMY COLESLAW 275 kcal     • 280

STEAMED BROCCOLI 95 kcal  • 430



STEAMED WHITE OR BROWN RICE 227 kcal  • 260

HEARTY BOWL








QUINOA AND WOK-SAUTÉED EDAMAME AND BROWN RICE BOWL • 1,300

fried falafel, garlic-roasted sweet peppers, avocado, cilantro, spiced yogurt sauce and cashew nuts 891 kcal     

CHINESE FRIED CHICKEN RICE BOWL • 1,390

with black vinegar sauce and wok-sautéed vegetables 931 kcal  

Ingredient Guide:

 = dairy  = nuts  = egg  = soy  = gluten-free  = vegetarian  = fish & shellfish

MAINS

seasonal veggies and your choice of french fries, Cajun fries, mashed potatoes or steamed white or brown rice

CHARGRILLED 8oz NEW YORK STRIP STEAK · 3,510

with French Dijon mustard or classic parsley butter

790 kcal  

CHARGRILLED 4oz RIB MINUTE STEAK · 1,570

with tomato salsa

411 kcal 

PAN-ROASTED LEMON AND HERB MARINATED HOKKAIDO SALMON STEAKS · 2,200

661 kcal 

CHARGRILLED CAJUN-SPICED IWATE CHICKEN BREAST · 1,500

543 kcal 

CHARGRILLED 7oz NEW ZEALAND LAMB CHOPS · 2,670

three chops with balsamic glaze

597 kcal 

PASTA & NOODLES

little Italy classics, choice of spaghetti, fusilli or whole wheat or gluten-free penne

MARINARA · 1,130 | 1,570

simple tomato and garlic sauce, basil, cherry and semi-dried tomatoes

784 kcal | 1,176 kcal 

ARRABBIATA · 1,030 | 1,460

spicy chili and garlic marinara sauce

792 kcal | 1,188 kcal 

BEEF BOLOGNESE · 1,380 | 1,900

classic meat sauce finished with butter and cream

1,125 kcal | 1,687 kcal 

CARBONARA · 1,380 | 1,900

bacon, ham, cream sauce, egg, Grana Padano cheese and black pepper

1,109 kcal | 1,663 kcal  

TARAKO SPAGHETTI · 1,130 | 1,570

tossed with butter and Japanese seaweed








740 kcal | 1,110 kcal   

YATAI YAKISOBA · 700

wok sautéed pork, vegetables, pickled red ginger and a sweet-savory soy sauce

950 kcal  

Ingredient Guide:

 = dairy  = nuts  = egg  = soy  = gluten-free  = vegetarian  = fish & shellfish

FROM THE OVEN

MARGHERITA PIZZA · 1,380

San Marzano tomato sauce, mozzarella, basil and Grana Padano cheese

906 kcal    

FOUR CHEESE AND FIG PIZZA · 1,590

bacon, mozzarella, Grana Padano cheese, camembert and blue cheese

1,079 kcal  

SICILIAN EGGPLANT PIZZA · 1,450

San Marzano tomato sauce, mozzarella, anchovies, basil, olives, capers, oregano and dried tomato

956 kcal    

MARINARA PIZZA · 1,030

San Marzano tomato sauce, garlic, oregano and basil

673 kcal 

PEPPERONI PIZZA · 1,510

San Marzano tomato sauce, pepperoni, mozzarella, cherry tomatoes and Grana Padano cheese

989 kcal  

EGGPLANT PARMESAN · 1,620

San Marzano tomato sauce, basil, mozzarella, Grana Padano cheese and garlic toast

936 kcal    

HAM AND ASPARAGUS CALZONE · 1,590

mozzarella and Grana Padano cheese








899 kcal  

WEEKDAY PIZZA MADNESS

50% OFF

Monday–Friday | 3–5pm | Café Med

Ingredient Guide:

 = dairy  = nuts  = egg  = soy  = gluten-free  = vegetarian  = fish & shellfish

ANTIPASTI BUFFET

selection of classic Italian hors d'oeuvres
Saturdays and Sundays | 5–8:30pm

BUFFET ONLY

ADULTS · 1,750

BIG KIDS (ages 7–11) · 870

LITTLE KIDS (ages 3–6) · 430

INFANTS (2 & under) · free

WITH ANY ENTRÉE

ADULTS · 890

BIG KIDS (ages 7–11) · 450

LITTLE KIDS (ages 3–6) · 240

INFANTS (2 & under) · free

FOR KIDS

CUCUMBER MAKI SUSHI ROLLS · 270 (5) | 520 (10)

102 kcal | 204 kcal   

CLASSIC CHICKEN NUGGETS · 360 (4) | 670 (8)

with french fries

465 kcal | 607 kcal 

CRUMBED CHICKEN TENDERS · 360 (4) | 670 (8)

with french fries and honey mustard mayonnaise

410 kcal | 579 kcal   

CHEESE PIZZA SLICE · 270

simple tomato sauce and cheese topping

240 kcal  

CLASSIC GRILLED CHEESE SANDWICH · 490

with french fries

402 kcal   

add ham · 150 | 501 kcal

CHICKPEA AND FAVA BEAN GRILLED CHEESE SANDWICH · 600

with wholesome vegetarian soup








325 kcal    gluten-free item from gluten-using bakery

YATAI YAKISOBA · 390

wok-sautéed pork, vegetables, pickled red ginger and a
sweet-savory soy sauce

950 kcal  

Ingredient Guide:

 = dairy  = nuts  = egg  = soy  = gluten-free  = vegetarian  = fish & shellfish

PASTA · 430

little Italy classics, served with steamed broccoli; your choice of spaghetti, fusilli or whole wheat or gluten-free penne

PLAIN

302 kcal 

BUTTER

400 kcal  

MARINARA

simple tomato sauce

392 kcal 

BEEF BOLOGNESE

classic meat sauce

487 kcal

HAM AND BACON CREAM

with Grana Padano cheese

465 kcal  

UDON NOODLES · 390

with soy broth, Japanese seaweed and green onions 482 kcal  

GRILLED IWATE CHICKEN · 540

4oz breast with steamed broccoli and steamed white or brown rice




357 kcal 

GRILLED GRASS-FED NEW ZEALAND MINUTE STEAK · 1,050

4oz rib steak with your choice of french fries or steamed white or brown rice



786 kcal  

KID'S BURGER · 520


3oz patty served with french fries 310 kcal   

add cheese · 70 40 kcal

MACARONI AND CHEESE · 430

with melted Monterey and cheddar cheese 430 kcal  

POACHED HOKKAIDO SALMON · 900

with steamed broccoli and steamed white or brown rice 290 kcal 

JUMBO COMBO · 990

kid's main with steamed broccoli, corn and carrot sticks

add grilled rib steak · 350








add poached Hokkaido salmon · 200

side: french fries, mashed potatoes or steamed white or brown rice

dessert: fruit salad, soft-serve ice cream or Jell-O

drink: milk, apple juice or orange juice

Ingredient Guide:

 = dairy  = nuts  = egg  = soy  = gluten-free  = vegetarian  = fish & shellfish

DESSERTS

AMERICAN CLASSIC APPLE PIE · 830

pie crust and sweet, cinamon-baked apples

663 kcal   

CLUB'S CARROT CAKE · 590

with cream cheese frosting

525 kcal  

SIGNATURE ICE CREAM MUD PIE · 700

coffee ice cream, chocolate cake crust and toasted pecan nuts

558 kcal   

CHOCOLATE LAYER CAKE · 570

rich chocolate cake and semi-sweet chocolate frosting

790 kcal  

SOUR CHERRY CHEESECAKE · 570

baked sour cream cheesecake and Graham cookie crust

710 kcal  

RAINBOW CUPCAKE · 190

with Chantilly cream

157 kcal  

JELL-O · 190

two-layer fruit jelly and Chantilly cream

65 kcal 

À LA MODE IT · 100



with any dessert

145 kcal  

COLD SCOOP · 150 | 300

vanilla soft-serve ice cream 418 kcal

orange gelato 103 kcal 

add toppings (chocolate candies, sprinkles, choco cookie crumbs) · 25 per topping  


BEN & JERRY'S MINI CUPS · 300


Vanilla 230 kcal 



Chocolate Fudge Brownie 259 kcal 

Cherry Garcia 248 kcal 








Chunky Monkey 276 kcal  

Cookie Carnival 234 kcal 

Cotton Candy 233 kcal 

Waffle Cone Dream 252 kcal  

Ingredient Guide:

 = dairy  = nuts  = egg  = soy  = gluten-free  = vegetarian  = fish & shellfish

DRINK BAR*

**Unlimited refills.*

ADULTS & BIG KIDS (age 7 & above) · 560

LITTLE KIDS (ages 3–6) · 320

includes soda, apple juice, orange juice, chocolate milk (hot and iced), whole or low-fat milk, Segafredo Zanetti coffee, Mighty Leaf tea (hot and iced)

SOFT DRINKS

**Unlimited refills.*

FRESH-SQUEEZED ORANGE JUICE · 410 | 870

HOMEMADE VANILLA COKE · 540

vanilla bean cordial and Coca-Cola

HOMEMADE GINGER ALE · 650

black pepper ginger cordial, fresh lemon and soda

HOMEMADE LEMON SQUASH · 540

fresh lemon juice, simple syrup and soda

ARNOLD PALMER* · 430

iced tea and lemonade

WILKINSON SPICED GINGER ALE (bottle) · 430

BOTTOMLESS SODA* · 220 | 430

Coke, Coke Zero, lemonade, Canada Dry ginger ale

CANNED SODA · 390

Coke Zero, diet ginger ale, Dr. Pepper, root beer, 7 Up

JUICE · 280 | 540

apple, cranberry, orange, grapefruit, tomato

MILK · 210 | 410

whole, low-fat, nonfat, soy

CHOCOLATE MILK · 220 | 430

hot or iced

WATER

SAN PELLEGRINO (sparkling) · 670 (500 ml) | 1,230 (1 L)

PERRIER (sparkling) · 540 (330 ml)

ACQUA PANNA (still) · 670 (500 ml) | 1,230 (1 L)

FUJI (still) · 150 (500 ml)

SHAKES

VANILLA, CHOCOLATE, STRAWBERRY · 280 | 540

add toppings (chocolate candies, sprinkles, choco cookie crumbs)

one topping · 50 | two toppings · 80 | three toppings · 100

SMOOTHIES

MANGO TANGO · 260 | 520

128 kcal | 256 kcal

MIXED BERRY · 260 | 520

116 kcal | 231 kcal

HOMEMADE SMOOTHIES

healthy hits of fresh ingredients and goodness

ALMOND AND BANANA PROTEIN · 700

banana, almond milk, chopped almonds, whey protein powder and cinnamon

534 kcal

COCONUT AND SPINACH · 650

coconut water, low-fat cottage cheese, spinach, mango, banana and flaxseed

178 kcal

AÇAÍ POWER · 650

açaí berry juice, strawberries, raspberries, banana, soy milk, orange juice and granola

276 kcal

COFFEE & TEA

**Unlimited refills.*

SEGAFREDO ZANETTI COFFEE

COFFEE* · 430

ESPRESSO* · 430

CAFFÉ LATTE · 460

CAPPUCCINO · 460

add caramel syrup · 50

add chocolate syrup · 50

MOCHA · 510

MIGHTY LEAF TEA

ICED* · 310

blend tea, Calypso Mango iced tea

HOT · 310

Organic Mint Melange, Chamomile Citrus, Ginger Twist, White Orchard, Organic Hojicha, Organic Spring Jasmine, Organic Breakfast, Organic Darjeeling, Organic Earl Grey, Decaf Earl Grey

HIBISCUS TEA COOLER · 500

house-brewed hibiscus tea cordial with citrus and filtered water

BEERS

ON TAP

SUNTORY THE PREMIUM MALT'S · 850

BOTTLED

ANCHOR STEAM · 1,030

San Francisco, ABV: 4.9%, IBU: 33

BAIRD BREWING TEIKOKU IPA · 1,080

Shizuoka, ABV: 6.5%, IBU: 55

ASAHI SUPER DRY · 760

Japan, ABV: 5%, IBU: 16

SUNTORY ALL-FREE · 540

alcohol-free

MOCKTAILS

VIRGIN MARGARITA · 810

with lime cordial; your choice of straight up, frozen or on the rocks

VIRGIN MOJITO · 810

lime juice, simple syrup and spearmint

VIRGIN PIÑA COLADA · 810

coconut purée, pineapple juice and simple syrup

COCKTAILS

CADILLAC MARGARITA · 750

Tres Magueyes reposado tequila, orange curaçao, caramelized orange and lime cordial

WHITE ROSELLE SANGRIA · 750

white wine-infused house-brewed hibiscus tea cordial and citrus

MOSCOW MULE · 970

Absolut vodka, lime, pepper-ginger cordial and soda

HIGHBALL · 970

Chivas Regal 12-year-old Scotch whisky and soda

MARTINI · 1,190

Absolut vodka or Beefeater gin, Dolin de Chambéry dry vermouth and olives

MARGARITA · 1,190

El Jimador blanco tequila, Cointreau and lime cordial; your choice of straight up, frozen or on the rocks

MOJITO · 1,190

Bacardi carta blanca rum, lime juice, simple syrup and spearmint

PIÑA COLADA · 1,190

Malibu coconut rum, coconut purée, pineapple juice and simple syrup

BUBBLES

NV CHANDON · 970 | 5180

Australia

refreshing, casual sparkler showing plump fruit on the palate and a crisp finish

NV MOËT & CHANDON BRUT IMPÉRIAL · 1,740 | 9,940

Champagne, France

pear, orange, toasted grain and sweet butter with orchard fruit flavors and a hint of smokiness

2014 SCHRAMSBERG, BLANC DE BLANCS · 7,560

North Coast, California

lively aromas of citrus fruit, quince, and honeysuckle with notes of buttered toast and anise

WHITES

2016 MONTGRAS CHARDONNAY · 650 | 3,020

Colchagua Valley, Chile

tropical exuberance, refreshingly quaffable

2016 SOHO WINE CO SAUVIGNON BLANC · 970 | 4,860

Marlborough, New Zealand

juicy lime and zesty orange with hints of lemongrass and passionfruit

2016 DOMAINE DE FONDRÈCHE VENTOUX BLANC · 1,190 | 5,520

Côtes du Rhône, France

grenache blanc, Roussanne and Clairette meld seamlessly in this floral white wine

2015 BOGLE VINEYARDS CHARDONNAY · 1,190 | 5,720

California

clean, refreshing, citrus, celery and pithy green apple flavors

2011 JOHAN VINEYARDS FARMLANDS WHITE · 5,620

Willamette Valley, Oregon **N**

elegant, unique blend of Chardonnay and Gruner Veltliner, dry and savory

2015 STAG'S LEAP KARIA CHARDONNAY · 10,700

Napa Valley, California

graceful aromas of white peach and honeysuckle, rich and textured

REDS

2016 MONTGRAS CABERNET SAUVIGNON · 650 | 3,020

Colchagua Valley, Chile

rich, concentrated blackberry, plum and exotic spices

2014 CAPPONE CHIANTI CLASSICO · 1,190 | 5,400

Tuscany, Italy


signature dark fruit and gentle cocoa of Sangiovese blend gracefully in this Old World essential

2015 BOGLE VINEYARDS CABERNET SAUVIGNON · 1,190 | 5,830

California


full-bodied and richly abundant in dried cherries, vanilla bean and spicy oak

2016 AU BON CLIMAT "TSUBAKI" PINOT NOIR · 1,470 | 7,000

Santa Barbara, California 

rise of the berries | fruit basket galore on a soft bed of oak and spice

2016 ALTA ALELLA GARNATXA · 5,620

Catalonia, Spain 

juicy berry fruit and violets abound in this low-alcohol organic cuvée from the edge of Barcelona

2016 MATAHIWI ESTATE PINOT NOIR · 5,830

Wairarapa, New Zealand

plum and cherry flavors, fresh hay, grainy pepper and smoky oak finish

2014 KENDALL-JACKSON GRAND RESERVE CABERNET SAUVIGNON · 9,500

Sonoma County, California

bold aromas of black currant and blackberry, accented by toasted oak and mocha

SEASONAL WINES

please ask your server

2017 JEAN MARIE BERTHIER L'INSTANT SAUVIGNON BLANC · 860 | 4,110

Loire, France

white flower aromas | exotic citrus fruit flavors | refreshing acidity

2015 FAMILIA TORRES ALTOS IBÉRICOS CRIANZA · 860 | 4,110

Rioja, Spain

cherry and black plum aromas | spicy, smoky notes | firm tannin | subtle acidity