



All Day Menu 11AM-9PM

Shareables

Olives and Almonds \$12

Medjool Dates \$7

Stuffed with manchego cheese wrapped with crispy apple wood smoked bacon

Spanish Inn Dip \$10

Layered house salsa, sour cream, aged chorizo, refried beans, avocados, mozzarella, topped with diced peppers. Served with housemade tortilla chips.

Sticky Thai Chicken Wings \$16

Garlic ginger sauce with citrus notes and a touch of heat

Ambassador Cheese Plate \$19

Moroccan spiced goat cheese, tillamook cheddar, california pepper jack, imported swiss, cambozola, desert flower honey, nuts, assorted crackers, roasted garlic crostini

Fork Needed

Triada Caesar Salad \$15

Hearts of Romaine, shaved Brussel sprouts, diced avocado, apple smoked bacon bits, herb garlic croutons. Tossed in a house made Caesar dressing and shaved Parmesan cheese.

add: chicken \$5 or sautéed shrimp \$10

Spring Berry Salad \$18

Spinach, strawberries, gorgonzola crumbles, pecans in a raspberry vinaigrette.

add: chicken \$5 or sautéed shrimp \$10

Not Your Grandma's Mac and Cheese \$16

Vermont white cheddar, sour cream, applewood smoked bacon, corn bread crumbs

add: chicken \$5 or sautéed shrimp \$10

Angel Hair Aglio \$14

Roasted pepper, sundried tomatoes, basil, garlic, parmesan cheese

add: chicken \$5 or sautéed shrimp \$10

Corazon Chicken Breast \$17

On a bed of braised brussel sprouts with loaded garlic mashed potatoes.

Hands and Napkins

Your choice of french fries or sweet potato fries
Add Truffle fries or any Salad for \$5

Caprese Sandwich \$15

Pesto, tomato and buffalo mozzarella on a ciabatta roll

Roasted Turkey Wrap \$17

Roasted turkey, spinach flour tortilla, tomatoes, avocado, applewood smoked bacon, romaine, cherry preserves

Grilled Chicken Sandwich \$15

Fire roasted peppers, red onion, arugula, lemon aioli, ciabatta

Illuminara Burger \$17

American style kobe, aioli, tomatoes, lettuce, red onion, brioche bun. Additional items listed below.

Build a Flat Bread \$13

Begins with marinara and mozzarella then choose 2 additional items:

\$2 each additional item

| | | |
|--------------------|--------------|------------------|
| bacon | blue cheese | mushrooms |
| fried egg | cambozola | roasted peppers |
| avocado | mozzarella | sliced jalapenos |
| guacamole | goat cheese | basil |
| caramelized onions | swiss cheese | Canadian bacon |
| tillamook cheddar | pepper jack | cbq sauce |
| red onion | aioli | |

\$5 each additional item

| | | |
|------------|--------|--------------|
| chicken | shrimp | aged chorizo |
| prosciutto | coppa | salami |

Everything in Between

Fish Tacos \$17

Fresh Red Snapper grilled or breaded with chipotle aioli served on corn tortillas, house salsa served on the side. substitute: Mahi Mahi \$2

Korean Beef Tacos \$15

Ginger and cilantro marinated steak with a baja slaw topped with a pineapple salsa in warm corn tortillas.

Thai Shrimp Skewers \$17

Grilled shrimp with Napa cabbage salad and a tamari line dressing

***House Favorites.**

**Vegetarian Options are Available Upon Request*

A service charge of 18% will be added to all parties of 6 or more. Consuming raw or undercooked food may result in food borne illness. Illuminara is pleased to honor all guest requests. Menu hand crafted by Rischelle Stanfield.