all day long

STARTERS

Today's Thoughtful Soup ChefInspired with local Crafted Ingredients \$8

Burrata con Panna Lemon Drizzle, Fennel Pollen, Toasted Almonds, Extra Virgin Olive Oil \$9

Heirloom Tomato Margherita Fioli Farm Burrata, Local Heirloom Tomatoes & Torn Basil \$12

Crab Fritters Creamy Slaw, Tartar Sauce \$14

Beef & Cheese Empanadas Braised Tomato Sauce \$12

Steak Tres Tacos

Grilled Skirt Steak, Flour Tortillas, Shaved Lettuce, Taco Sauce, Pico, Crumbled Fresco Cheese \$12

Make it a Soup & Salad

Our Thoughtful Soup, with a Small Caesar Salad \$10

SALADS

Classic Caesar

Romaine Hearts, Garlic Bread Croutons, Shaved Parmesan, Creamy Caesar Dressing \$9 Add Grilled Chicken \$4, Add Blackened Salmon \$5

Loaded Cobb

Chopped Iceberg, Grilled Chicken, Diced Avocado, Chopped Bacon, Hard Boiled Eggs, Drop Tomatoes, Crumbled Blue Cheese, Red Wine Vinaigrette \$14

Glazed Saku Tuna & Mesclum

Mandarin Oranges, Shredded Carrots, Toasted Cashews, Snow peas, Soy Marinated Noodles, Sesame Dressing 16

Steak & Avocado Salad

Iceberg, Thick Cut Tomatoes, Pickled Onions, Cheddar, Bacon, House Green Goddess \$14 "At Mica, Our Inspiration Comes from all around us. Local Dairy & Produce Accentuates Our Classic and Original Dishes "

– Chef Alvaro Munoz

HAND HELD

Served with Black Pepper Fries or Side Salad. Choose Sweet Potato Fries or Truffle Fries for \$1 more

Classic Burger

Lettuce, Tomatoes, Pickled Onions, Choice of American, Cheddar or Swiss cheese \$12 Add Bacon \$1

Turkey Club Farmer's White Bread, House Baked Turkey, Bacon, Cheddar, Lettuce, Tomatoes, Lemon Aioli \$12

Maryland Style Crab Cake

Sandwich Lettuce, Tomatoes, Old Bay Aioli \$14

Reuben Sandwich

Beef Pastrami, Sauerkraut, Aged Swiss, Special Dressing \$12

Avocado Grilled Cheese

Honey Wheat Bread, Tomatoes, Arugula, Smoked Gouda Cheese \$12

Rosemary Chicken Focaccia

Spring Mesclum, Local Goat Cheese, Cranberries & Balsamic, \$12

The Kitchen Crew's Burger

More Than a Burger, It's a way of Expression Weekly Rotation, \$ Market Price

Please let your server know if you or anyone in your party has a food allergy.

Consuming raw or undercooked meats poultry, seafood, shellfish oreggs or unpasteurized milk may increase your risk of food-borne illness. ©2015 Starwood Hotels & Resorts Worldwide, Inc. All Rights Reserved.

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ENTREES

Charred Half Chicken Black Pepper Fries, House Dressing \$18

Garlic & Herb Broiled

Salmon Lemon Risotto Cake, Grilled Asparagus \$18

Shrimp Scampi Garlic & Butter Noodles, Sautéed Sweet Peppers & Onions \$23

Roasted Vegetable Rigatoni

Braised Tomato Sauce, Wilted Spinach, Sautéed Mushrooms, Shaved Parmesan \$16

Grilled Ribeye Chimichurri, Whipped Potatoes, Market Vegetable \$28

Maryland Crab Cake Duo Potato Corn Succotash, Sautéed Spinach \$26

Pan Seared NY Strip Parmesan Potato Wedges, Demi Butter, Garlicky String Beans \$25

Simply Grilled Fish Responsible Catching, Locally Sourced, Carefully Cooked, \$ Market Price

Mica Restaurant is named after our community. We are dedicated to supporting the greater community by sourcing environmentally responsible products and ingredients from local farms and businesses. Our food philosophy is simply to use the freshest local, ingredients with the least amount of time between the ground and the table.

Green Goddess Dressing

Bacon Mac & Cheese Sharp Cheddar, Monterey Jack, Parmesan, American & Mozzarella Cheeses

Garlic Sauté Mushrooms

Parmesan Truffle Fries

Cheddar Mash Potatoes

Market Vegetable Seasonal Rotation

SIDES \$6

DESSERTS \$8

Pineapple Upside Down Caramel Sauce, Fresh Whipped Cream

Chocolate Molten Cake Vanilla Ice-Cream, Chocolate Almond Brittle

Strawberry Shortcake Verrine Torn Sweet Basil, Agave Nectar

Three Scoops of Ice-Cream Vanilla or Chocolate, Seasonal Berries

Berries & Cream

BEVERAGES

Fresh Brewed Starbucks[®] Coffee 3.00 Regular or Decaffeinated Specialty Coffees available for purchase from Starbucks Selection of Tazo[®] Teas 3.00 Unsweetened Ice Tea 3.00 Orange, Grapefruit, Cranberry, Apple or Tomato Juice 3.00 Non-Fat, 2%, Whole, Chocolate or Soy Milk 3.00 Soda 3.00 Perrier 4.00 Dasani 4.00

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For your convenience, an automatic gratuity of 18% will be added to parties of six or more.