

DINNER

SOUPS & STARTERS

BUTTERNUT SQUASH & GINGER GF	11
garnished with frizzled beets & chive crème fraiche	
CHEF'S SOUP OF THE DAY	11
CRISPY CALAMARI	15
celery-lemon salad Calabrian chili-lemon aioli	
BURRATA GF	11
baby sweet potatoes maple glazed bacon pecans	
TUNA TARTARE GF	18
spicy mayo ginger oil cucumber Tobiko	
POACHED SHRIMP GF	17
charred tomatillo salsa avocado cilantro lime	
BUFFALO CAULIFLOWER GF	11
carrot celery sticks blue cheese dressing	

SALADS

Appetizer 7 Entrée 12

CAESAR SALAD GF	7-12
romaine lettuce focaccia croutons shaved grana cheese traditional Caesar dressing	
SPA SALAD GF-V	7-12
mixed greens chick peas avocado edamame Carrots pomegranate dressing	
QUINOA GREEK SALAD GF	7-12
baby spinach red quinoa cucumbers cherry tomato red onion kalamata olives feta cheese fresh herb vinaigrette	
BERRY & GOAT CHEESE SALAD GF	7-12
baby field greens goat cheese seasonal berries toasted almonds dried cranberries vanilla bean vinaigrette	
ADD ON TO ANY SALAD SELECTION	
SALMON 8 STEAK 10 CHICKEN BREAST 6 	

SANDWICHES

Choice of Mixed Greens or French Fries

CLASSIC TURKEY CLUB	17
tomato bacon leaf lettuce mayonnaise	
CHICKEN WRAP	17
soft grilled flour tortilla avocado grilled corn salsa criolla cilantro sour cream	
HIVE SIGNATURE BURGER	18
all natural angus balsamic onions mozzarella arugula tomatoes matchstick potatoes HIVE'S special sauce toasted brioche	
CHEESE BURGER	17
all natural angus bacon aged cheddar cheese leaf lettuce tomato pickles chipotle mayo	

ENTRÉES

SPICY LOBSTER & SPAGHETTI	30
lobster butter lobster meat cherry tomatoes arugula	
PAN SEARED SALMON GF	30
braised French lentil roasted beets asparagus carrot puree	
MURREY'S FREE RANGE CHICKEN GF	26
mashed potatoes broccolini roasted baby carrots natural au jus	
GRILLED CHICKEN PAILLARD GF	21
Baby arugula red onions cherry tomatoes lemon vinaigrette	
SEA SCALLOPS AMERICAINE	32
pan seared in lobster sauce sautéed spinach saffron risotto	
PAN SEARED BRONZINO GF	30
butternut squash puree braised leeks heirloom carrots tomato-fennel sauce	
HIVE BEEF STROGANOFF GF	28
cheddar grits short ribs mix vegetables crimini mushroom sauce	
CAULIFLOWER STEAK GF	20
roasted cauliflower spaghetti squash romesco sauce basil pesto toasted pumpkin seeds grana padano cheese	
RED QUINOA & WILD MUSHROOMS GF	18
red cabbage asparagus spinach tomato broth	
GRILLED 10oz SIRLOIN STEAK GF	36
mashed potatoes steamed vegetables brandy-mustard cream sauce Portobello mushroom chips	

SIDES

TRADITIONAL MAC & CHEESE	9
LOBSTER MAC & CHEESE	15
PARMESAN HERB FRIES	6
TRUFFLE FRIES	6
ROASTED GARLIC MASHED POTATO GF	6
STEAMED VEGGIES GF-V	7

DESSERTS

ESPRESSO CRÈME BRULEE	12
creamy custard flavored with espresso caramelized sugar	
CREAMY TRUFFLE CHOCOLATE	12
chocolate mousse sponge cake chocolate flakes	
KEY LIME CHEESECAKE GF	12
key lime infused cheesecake key lime glaze	
OPPA STRAWBERRIES & CARAMEL GELATO GF	12
almond crunch wild strawberries slivered almonds	
LIMONCELLO TRUFFLE GF	12
lemon gelato covered with a lemon meringue & hazelnut meringue	
VANILLA OR CHOCOLATE ICE CREAM GF	6

EXECUTIVE CHEF Jean-Claude Lanchais RESTAURANT CHEF Juan Rodriguez

Items marked with a **V** can be prepared Vegan Items marked with a **GF** can be prepared Gluten-free
 A gratuity of 18% will be added to groups of 6 or more. 7.3% state meals tax will be added to your check

Please inform your server if a person in your party has a food allergy
 Consuming raw undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LUNCH

SOUPS & STARTERS

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garnished with frizzled beets & chive crème fraiche	
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BURRATA GF	11
baby sweet potatoes maple glazed bacon pecans	
POACHED SHRIMP GF	17
Charred tomatillo salsa avocado cilantro lime	
BUFFALO CAULIFLOWER GF	11
Carrot celery sticks blue cheese dressing	

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baby spinach red quinoa cucumbers cherry tomato Kalamata olives feta cheese fresh herb vinaigrette	
BERRY & GOAT CHEESE SALAD GF	7-12
baby field greens goat cheese seasonal berries toasted almonds dried cranberries vanilla bean vinaigrette	

ADD ON TO ANY SALAD SELECTION
SALMON 8 | STEAK 10 | CHICKEN BREAST 6

SANDWICHES

Choice of Mixed Greens or French Fries

SEARED SALMON ON CIABATTA	20
applewood smoked bacon avocado leaf lettuce Tomato basil mayo	
CLASSIC TURKEY CLUB	17
tomato bacon leaf lettuce mayonnaise	
CHICKEN WRAP	17
soft grilled flour tortilla avocado grilled corn salsa criolla cilantro sour cream	
HIVE SIGNATURE BURGER	18
all natural angus balsamic onions mozzarella tomato arugula Matchstick potatoes HIVE'S special sauce	
CHEESE BURGER	17
all natural angus burger bacon aged cheddar cheese tomato leaf lettuce pickle chipotle mayo	

ENTRÉES

SPICY LOBSTER & SPAGHETTI	30
lobster butter lobster meat cherry tomatoes arugula	
PAN SEARED SALMON GF	30
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mashed potatoes baby carrots broccolini natural au jus	
GRILLED CHICKEN PAILLARD GF	21
Baby arugula red onions cherry tomatoes Lemon-herb vinaigrette	
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chocolate mousse sponge cake chocolate flakes	
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