

LUNCH MENU

SALADS

FIELD GREENS 4

our blend of baby field greens, cucumber, tomato, & carrot with roasted shallot vinaigrette

PARMESAN WRAPPED CAESAR 6

classic Caesar wrapped in a parmesan crisp

BABY SPINACH 8

baby spinach with dried cranberries, goat cheese, sliced Granny Smith apples & candied walnuts

ALL AMERICAN COBB 9

a blend of spring greens and romaine lettuce with grilled chicken, diced ham, bacon, bleu cheese, tomatoes, egg, & avocado with our bleu cheese dressing

NICOISE 11

ahi tuna seared rare over mixed greens with olives, capers, green beans, tomatoes, steamed Yukon potato, & hard-boiled egg with roasted shallot vinaigrette

GREEK SALAD 9

tomatoes, cucumbers, Greek olives, feta cheese with red wine & oregano vinaigrette

ASIAN SLAW AND PRAWNS 12

jumbo shrimp poached in Thai red curry sauce over Asian-style slaw with toasted peanuts

CURRIED CHICKEN SALAD 10

curried chicken salad served over mixed greens with oranges, apples, grapes & toasted almonds

ADDITIONS

grilled chicken 3

crispy salmon 6

grilled shrimp 8

flatiron steak 8

seared ahi 9

Cheeses

Maytag Bleu; Capriole Goat; parmesan; gruyere; white cheddar - add \$1

Dressings

shallot vinaigrette; bleu cheese; buttermilk ranch; low-fat Italian; honey Dijon



SANDWICHES

includes small side salad with choice of dressing or seasoned garlic fries

PUB BURGER 8

Angus beef, lettuce, tomato, pickle, & caramelized red onion

BISTRO BLT & BRIE 8

smoked bacon, French brie, tomato, watercress, & lemon-basil aioli on a toasted baguette

THE CUBAN 8

pulled pork with salsa verde, ham, gruyere cheese, pickles & red pepper mayo

CROQUE MONSIEUR 7.50

grilled ham and cheese, Dijon mustard, white cheddar & gruyere on sourdough bread

ULTIMATE GRILLED CHICKEN 8

grilled marinated chicken breast slices, apple wood smoked bacon, tomato, avocado,
& aged cheddar with Dijon mustard and basil pesto

PORTOBELLA "BURGER" 8

grilled portabella mushroom, roasted red peppers, cucumber, sliced tomato, & spinach
with basil pesto and artichoke spread on a toasted ciabatta roll

ENTREES

includes house salad with choice of dressing, substitute a Caesar for 1.95

"QUICHE" 310 9

inquire for current version; served warm with Dijon vinaigrette

PENNE PASTA 10

grilled chicken, tomatoes, Niçoise olives, pesto, goat cheese in roasted garlic cream

MAC & CHEESE 8

creamy white cheddar sauce, bacon, scallion, & elbow macaroni baked until golden

CRISPY SALMON 12

crispy skinned salmon filet with sautéed greens

STEAK FRITES 14

grilled 8 oz flatiron steak served with seasoned garlic fries

We are pleased to provide a non-smoking establishment. Twenty percent gratuity will be added to all parties of six or more.
Chef Proprietor: Jeff Maiani Manager: Liz Bohall