

LUNCH MENU FAVORITES



Chef's Seasonal Soup 9-11 Soup of the day

French Onion Soup 9-11 Crostini & Melted Swiss Cheese

Chicken Pot Pie 15 Roasted Tender Chicken, Chicken Velouté, Mirepoix, Sweet Peas, Flaky Pastry Crust

Fruit Plate 13 GF Choice of Fresh Made Tuna, Chicken, or Egg Salad, Yogurt, or Cottage Cheese Salads

Market Salad 8-11 GF V Mixed Field Greens, Shaved Vegetables, Honey Goat Cheese, Champagne Vinaigrette

> **CCD** Caesar Salad 11 Hearts of Romaine, Croutons, Grated Parmesan, Caesar Dressing

Arugula Salad GF VE 14

Sweet Potato, Avocado, Pomegranate Seeds, Candied Walnuts, Pomegranate Ginger Vinaigrette

Fall Dried Fruit and Quinoa Salad 14 GF V

Baby Kale, Dried Cherries, Dried Apricots, Raisins, Roasted Pecans, Gorgonzola Cheese Cranberry Citrus Vinaigrette

Shredded Brussels Sprout Salad 14

Lentils, Poached Egg, Bacon Lardons, Goat Cheese, Apple Cider Vinaigrette

Iceberg Wedge 11 GF

Cherry Tomatoes, Chopped Bacon, Blue Cheese Dressing

Autumn Crab Salad 18 GF

Avocado Spread, Naval Oranges, Blood Oranges, Cara Cara Oranges, Grapefruit Scallion, Pomegranate Seeds, Pomegranate Ginger Vinaigrette

Autumn Buddha Bowl 14 GF V

Brown Rice, Butternut Squash, Dried Cranberries, Pumpkin Seeds, Walnut Maple Tahini Dressing

To make your salad more enjoyable, choose your favorite protein and dressing

PROTEINS:

Chicken	5
Grilled Shrimp	8
Salmon *	8
8oz. NY Strip Steak *	16
Grilled Tuna *	18
Chicken Salad	5
Tuna Salad	5
Egg Salad	5

DRESSINGS:

Balsamic Vinaigrette Italian Vinaigrette Ranch Dressing Bleu Cheese Dressing **Cobb Dressing** Sherry Shallot Vinaigrette Thousand Island Dressing Soy Ginger Dressing Lemon Vinaigrette

Champagne Vinaigrette Apple Cider Vinaigrette Green Goddess Dressing

*Thoroughly cooking meat, poultry, seafood, shellfish, and eggs reduces the risk of food borne illness. If you have any allergies please inform your server.







Light Lunch 13 Soup of the Day & Half Sandwich

Club Sandwich 15

Slow Roasted Turkey, Applewood Smoked Bacon Lettuce, Beefsteak Tomato, Mayonnaise Choice of Bread, Dill Pickle, House Made Chips

BLT 13

Applewood Smoked Bacon, Lettuce, Beefsteak Tomato, Mayonnaise, White Bread Dill Pickle, House Made Chips

California Chicken Panini 17

Grilled Chicken Breast, Provolone Cheese, Grilled Tomato, Grilled Avocado, Pesto Mayonnaise

Pastrami Reuben 15 Pastrami, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Rye Bread, Golden French Fries

Fried Chicken Cutlet Sandwich 15 Buttermilk Fried Chicken Cutlet, Lettuce, Tomato, Sliced Pickles, Chef's Secret Sauce

Portuguese Roll, Onion Rings

Traditional Reuben on Toasted Rye 15 Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing

Lobster Roll 19 Chilled Lobster, Lemon Aioli, Avocado, Brioche, Mixed Field Greens, Lemon Vinaigrette

Avocado Toast 13 V Toasted Multi-Grain Bread, Avocado Spread, Poached Pears, Gorgonzola Candied Walnuts and Balsamic Reduction

California Eggs Benedict 17

Grilled Tomato, Grilled Avocado, Poached Eggs, Hollandaise, Choice of Salad, French Fries or Fruit Cup

Make Your Own Taco 17 Beef, Chicken, Pork, Fish, or Shrimp, Flour Tortilla, Topped with Salsa, Guacamole Red Cabbage Slaw, Chipotle Crème

> Make Your Own Omelet 14 GF Mixed Green Salad or Fruit

Tuna Poke Bowl* 17 Ahi Tuna, Jasmine Rice, Shoestring Vegetables, Toasted Sesame Seeds Scallions, Avocado, Micro Wasabi

Burgers* 17 Beef, Turkey, Veggie, or Impossible, Brioche, Sesame, or English Muffin American, Cheddar, Swiss, or Gorgonzola

Open Face Salmon Burger* 17

Avocado Cilantro Purée, Soba Noodle Salad with Peanut Dressing, Sesame Seeds, Julienne Cucumber Toasted Oversized English Muffin

Crab Cakes 19

Mixed Field Greens, Champagne Vinaigrette, Red Pepper Aioli

*Thoroughly cooking meat, poultry, seafood, shellfish and eggs reduce the risk of food borne illness. If you have any allergies please inform your server.