

Lunch

SOUPS AND SALADS

SOUP OF THE DAY	\$3 / \$5
CHICKEN AND WHITE BEAN SOUP	\$5 / \$7
GF COBB ICEBERG SALAD TOMATO, HARD-BOILED EGG, ASPARAGUS, CHEDDAR CHEESE, BACON, CHICKEN, RANCH DRESSING	\$15
GF HARVEST SALAD DRIED CRANBERRIES, PECANS, CHICKEN, FARMERS CHEESE, BALSAMIC VINAIGRETTE	\$15
CAESAR SALAD PARMESAN DRESSING, HERB CROUTONS, GRILLED LEMON • ADD CHICKEN \$6, ADD SHRIMP \$7, ADD SALMON \$8	\$11

SANDWICHES

CHOICE OF FRIES, KETTLE CHIPS, FRUIT OR SALAD

8 OZ. NATURAL BEEF BURGER CHOICE OF CHEESE, LETTUCE, TOMATO, MAYONNAISE, GRILLED ONION, FRIED PICKLE	\$15
PATTY MELT 1000 ISLAND DRESSING, CARAMELIZED ONION, SAN JOAQUIN CHEESE, MARBLED RYE	\$14
HERB MARINATED CHICKEN SANDWICH SUN-DRIED TOMATO PESTO, MOZZARELLA, SPINACH, CIABATTA	\$14
TURKEY AND BRIE DRIED CRANBERRY MAYO, SPINACH LEAVES, CIABATTA BREAD	\$13
TUNA SALAD SANDWICH LETTUCE, TOMATO, CROISSANT	\$13
GRILLED CHEESE AND BACON RUSTIC ASIAGO CHEESE BREAD	\$12

GLUTEN FREE BREAD AVAILABLE UPON REQUEST



-18% GRATUITY ADDED TO PARTIES OF 6 OR MORE-

ENTRÉES

GF BONELESS BEEF SHORT RIB SMASHED POTATOES, CARROTS, SPINACH AND RED WINE PORCINI BUTTER SAUCE	\$24
GF PAN SEARED SALMON BASMATI RICE, ASPARAGUS, BLACK OLIVE AND TOMATO RELISH	\$22
LEMON AND HERB ROASTED CHICKEN ROASTED DARK MEAT CHICKEN, GNOCCHI, BRUSSEL SPROUTS, BACON, PAN JUS	\$19
ACHIOTE MARINATED ROASTED FISH TACO CABBAGE, PICO DE GALLO, CILANTRO, SALSA VERDE AND LIME	\$15
WHOLE WHEAT PENNE PASTA PRIMAVERA SPINACH, CHERRY TOMATOES, GARLIC, ASPARAGUS, MUSHROOMS, SQUASH, HERB-OLIVE OIL	\$14
SPAGHETTI PASTA BOLOGNESE SAUCE	\$14

DESSERTS

NEW YORK STYLE CHEESECAKE
WHIPPED CREAM AND STRAWBERRIES
\$9

CARROT CAKE
CARAMEL SAUCE
\$9

MANGO SORBET OR VANILLA ICE CREAM
\$7

BEVERAGES

SOFT DRINKS AND FRESH BREWED ICED TEA	\$4
STARBUCKS HOUSE BLEND COFFEE	\$4
HOT TEA	\$4
REPUBLIC OF TEA MANGO CEYLON, POMEGRANATE GREEN TEA, DECAF GINGER PEACH	\$6
EVIAN OR BADOIT 330 ML	\$5
EVIAN OR BADOIT 750 ML	\$10