

Soups and Salads

Soup Du Jour

Cup \$4.00 Bowl \$4.75

Pork Green Chili

Cup \$4.75 Bowl \$5.50

Chopped Salad **GF**

Head lettuce, avocado, cherry tomatoes,
mandarin oranges, applewood bacon, jicama,
blue cheese crumbles, apple cider dressing
\$13.00

Cobb Salad **GF**

Romaine lettuce, diced tomatoes, avocado,
bacon, boiled egg, blue cheese crumbles
choice of dressing
\$13.50

Add:

Grilled Chicken Breast \$5.00

Grilled Salmon \$6.00

Grilled Shrimp \$6.00

Italian Chef Salad

Mixed greens, cherry tomatoes, red onion, boiled egg, salami, pepperoncini,
pepperoni, provolone cheese, homemade Italian dressing
\$13.50

Shrimp Louie over Romaine lettuce

Cherry tomatoes, avocado, cucumbers, watermelon radish,
boiled egg, Louie dressing
\$14.50

Steak Salad **GF**

Herbed marinated sirloin, romaine heart, red onion,
green beans, cherry tomatoes, chipotle lime ranch
\$18.50

Poke Bowl

Marinated tuna, jasmine rice, carrots, cucumbers, avocado,
nori, watermelon radish, lettuce, pickled ginger, wasabi paste,
sesame seeds, sweet-soy reduction
\$13.50

CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGG
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

Sandwiches

French Dip

Grilled ribeye steak, mayonnaise, provolone cheese, on a toasted hoagie roll, side of herbed au-jus
\$13.00

Reuben

Sliced tender corned beef, sauerkraut, Swiss cheese, thousand island dressing on
grilled rye bread
\$13.00

Grilled 8oz Cheeseburger

Lettuce, tomato, red onion, cheddar cheese, on a toasted brioche bun
\$13.50

Grilled Turkey & Bacon

Applewood bacon, avocado, tomato, Swiss cheese, garlic mayonnaise on toasted whole wheat bread
\$12.00

Pork Green Chili Omelet **GF**

Pepper jack cheese, sliced avocado, topped with green chili, crispy tortillas
\$12.50

B.L.T.A

Crispy applewood bacon,
lettuce, tomato, American cheese
and mayonnaise on toasted whole wheat
\$12.00

All sandwiches served with your choice of coleslaw, French fries,
sweet potato fries, onion rings, house made potato chips,
fresh fruit or cottage cheese.

Entrees

6oz Filet Beef Tenderloin **GF**

Cheddar grits, vegetable du-jour, cremini mushroom, bacon, red wine demi sauce
\$21.00

Skuna-Bay Salmon

Lemon, garlic, panko crusted, rice pilaf, vegetable du-jour, lemon parsley sauce
\$24.00

Chicken Picatta

Mashed potato, vegetable du- jour, lemon caper sauce
\$18.00

Beer Battered Alaskan Cod

Cole slaw, choice of fries or house chips, Cajun remoulade
\$15.00

Stuffed 6oz Pork Chop **GF**

Smoked gouda, bacon, cheddar mashed potato, cilantro roasted poblano, pineapple,
\$15.50