

Soup and Chili

	Cup	Bowl
Soup Du Jour	4.00	4.75
Pork Green Chili	4.75	5.50

Sandwiches

Philly Cheese Steak

Caramelized onions, grilled ribeye steak, horseradish mayonnaise, provolone cheese on a toasted hoagie roll
\$13.00

Reuben

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

Grilled Bacon Burger

Lettuce, sliced tomato, sliced red onion, cheddar cheese on a toasted brioche bun
\$12.50

Grilled Turkey & Bacon

Apple wood 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

Junior Club

Black Forest ham, sliced turkey, crispy 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.

Salads

Chopped Salad GF

Head lettuce, avocado, cherry tomatoes, mandarin oranges, apple wood 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
\$13.00

Chef's Salad GF

Arcadia mixed greens, ham, turkey, cheddar cheese, Swiss cheese, boiled egg, cucumber, cherry tomatoes
\$12.00

Avocado Toast

Multi grain bread, house made hummus, smashed avocado, marinated cherry tomatoes, mixed greens, boiled egg, balsamic drizzle
\$12.50

Knife & Fork Salad GF

Heart of romaine, bacon, heirloom cherry tomatoes, red onion, blue cheese crumbles, choice of dressing
\$10.50

Add

Grilled Chicken Breast

\$5.00

Grilled Salmon

\$6.00

Grilled Shrimp

\$6.00

Poke Bowl

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

Coconut Shrimp Salad

Mango, pineapple salsa, almonds, red peppers, red onion, romaine, sweet Thai coconut
\$16.00

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

Entrees

Beef Filet

White cheddar mashed potato, portabella mushrooms, roasted red pepper, Swiss chard, crispy onions, red wine demi

\$21.00

Skuna Bay Salmon GF

Roasted fingerling potatoes, applewood bacon, spinach, cherry tomato, lemon sauce, balsamic reduction

\$24.00

Alamosa Striped Bass GF

Chorizo, white bean, carrots, Swiss chard, Chimichurri sauce

\$25.00

Chicken Picatta

Mashed potato, vegetable du jour, lemon caper sauce

\$18.00

Beef Bolognese

Pappardelle pasta, diced carrots, onion, garlic, red wine, fire roasted tomatoes, burrata cheese, toasted garlic bread

\$14.50

Desserts

Carrot Cake

\$7.00

Panna Cotta GF

\$7.00

Pie of the Week

\$7.00

Gold Brick Sundae

Vanilla bean ice cream topped with a pecan milk chocolate sauce, fresh whipped cream, cherry and a rolled cookie

\$6.00

**We are always happy to accommodate your special requests.
Please Inform Your Server of Any Food Allergies!!!**