

## Soup and Chili

	<b>Cup</b>	<b>Bowl</b>
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!!!**