

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*
\$15.00

Cobb Salad GF

*romaine lettuce, grilled chicken, diced
tomatoes, avocado, bacon, boiled egg, blue
cheese crumbles*
Choice of dressing
\$16.00

Chicken, Bacon and Egg Salad

*grilled chicken, boiled egg, romaine, cheddar
cheese, cherry tomato, bacon, choice of
dressing*
\$16.00

Caesar Pork Belly Salad

*breaded pork belly cubes, romaine lettuce,
roasted red peppers, reggiano parmesan,
homemade dressing*
\$16.00

Asian Chopped Salad

*asian cabbage mix, romaine, carrots, cilantro,
mint, shredded chicken, green onion, crispy rice
noodles, soy lime jalapeño dressing*
\$ 16.00

Add:

Grilled Chicken Breast \$5.00

Grilled Salmon \$7.00

Grilled Shrimp \$8.00

5 oz Filet \$10.00

Albacore Tuna Salad Melt

*tuna, celery, red onion, mayo, dijon, provolone,
american cheese on toasted sourdough*
\$18.00

Sandwiches

French Dip

grilled ribeye steak, mayonnaise, provolone cheese, toasted hoagie roll, side of herbed au jus
\$16.00

Reuben

sliced tender corned beef, green chili, sauerkraut, swiss cheese, thousand island dressing, grilled rye bread
\$16.00

Bacon Cheeseburger

grilled 8oz. burger applewood bacon, american cheese, tomato, lettuce, toasted brioche bun
\$16.00

Grilled Turkey & Bacon

applewood bacon, turkey, avocado, tomato, swiss cheese, garlic mayonnaise, toasted whole wheat bread
\$15.00

Pork Green Chili Omelet GF

pepper jack cheese, sliced avocado, topped with green chili, crispy tortillas
\$14.00

El Paso Club Jr.

turkey, ham, applewood bacon, swiss cheese, american cheese, mayo, lettuce, tomato, white bread
\$15.00

Korean Crispy Pork Belly Sandwich

crispy pork, korean bbq sauce, marinated kimchi, toasted sesame bun
\$18.00

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

Entrees

Steak & Fries GF

8oz grilled new york, vegetable du jour, cotija and cilantro chimichurri, pub fries
\$23.00

Bang Bang Skuna Bay Salmon

sweet and spicy glazed salmon filet atop jasmine rice with vegetables du jour
\$21.00

Chicken Picatta

jasmine rice, vegetable du jour, lemon caper sauce
\$18.00

Meatball Ragu

rich bolognese sauce, homemade meatballs, rigatoni pasta, vegetable du jour, aged parmesan cheese
\$21.00

Desserts

Pie of the Week

\$8.00

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.

March Lunch Specials

Monday – Soup Du Jour / Half Sandwich
Soup Du Jour or Green Chili cup, grilled ham, american cheese sandwich on sourdough
\$15.00

Tuesday – Chicken Fried Steak
vegetable du jour, mashed potatoes, chicken gravy
\$15.00

Wednesday – Spinach Berry Salad
spinach, mixed berries, goat cheese, hazelnuts, balsamic vinaigrette
\$15.00

Thursday – Steamed Boa Buns
pork belly, cucumber, cilantro, sesame seeds, chili
\$15.00

Friday – Blackened Catfish
cheese grits, vegetable of the day, garlic lemon aioli
\$15.00

**Burgers and eggs are cooked to order. Consuming raw or undercooked eggs and meat may increase your risk of foodborne illness.*

Some of our menu items contain the following major food allergens used as ingredients: Milk, Egg, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.