

Lunch & Dinner

Served in the Great Room
Starting at 11:30AM

FRENCH ONION SOUP \$10

Baguette Crouton • Provolone • Gruyere

CHICKEN WINGS \$12

Mild, Medium, Hot, BBQ or Korean BBQ • Blue Cheese Dressing

FRIED CALAMARI \$11

Sweet Chili Aioli

ANCHO SHRIMP TACOS \$15

Wild-Caught Shrimp • Flour Tortilla • Ancho Crema • Queso Fresco • Cabbage • Pico

TRUFFLE FRIES \$8

Parmesan • Rosemary & Black Garlic Aioli

CHICKEN QUESADILLA \$15

Pulled Chicken • Green Chiles • Cheddar Jack • Salsa • Sour Cream

CAESAR SALAD \$10

Romaine • Croutons • Parmesan • Caesar Dressing
Add Chilled Diced Chicken Breast \$6

STRAWBERRY & GOAT CHEESE SALAD \$12

Local Greens • Candied Pecans • Basil Vinaigrette Dressing

WATERMELON & FETA SALAD \$12

Seedless Watermelon • Local Greens • Pistachio • Mint • White Grape Vinaigrette

MIXED GREENS SALAD \$8

Local Greens • Seasonal Local Veggies • Choice of Dressing

STEAK BURGER* \$16

Bacon Jam • Pepper Jack Cheese • Lettuce, Tomato, Red Onion
Brioche Roll • Fries

BUTTERMILK FRIED CHICKEN BREAST SANDWICH \$16

Cayenne Pepper Sauce • Classic Slaw • Dill Pickle • Brioche Roll • House Chips

MUSHROOM STEAK BURGER \$16

Beef Patty • Shiitake Mushrooms • Gruyere Cheese • Spinach, Tomato, Onion
Black Garlic Aioli • Brioche Roll • Fries

VEGGIE BURGER \$14

Black Bean Burger • Avocado • Chipotle Aioli • Lettuce, Tomato, Red Onion • Brioche Roll • Fries

Entrees available starting at 4pm

PAN-SEARED ATLANTIC SALMON \$25

Sumac-Spiced Salmon Filet • Freekeh Tabbouleh • Feta • Greek Yogurt • Mint

GUAJILLO CHILE GLAZED HANGER STEAK* \$29

Bashed Red Potatoes • Seasonal Local Veg

NY STRIP STEAK FRITES* \$34

USDA Prime NY Strip • Caramelized Shallot & Thyme Compound Butter • Fries

CHICKEN & ARUGULA PESTO PASTA \$25

Smoked Chicken • Yellow Squash • Zucchini • Sweet Drop Peppers • Campanelle Pasta • Grana Padano

BULGUR, QUINOA & CHICKPEA PILAF \$22

Charred Kale • Dried Apricots • Roasted Red Pepper • Shaved Almonds • Feta • Pomegranate Molasses