

Lunch

Starters

Fried Pickle Spears
creamy Russian dip 6

Calamari
spicy tomato sauce 7

Pretzel Sticks
beer & goat cheese dip 6

Toasted Ravioli
ricotta & parmesan or
beef & pork ravioli, house marinara 8

Soups

Mushroom Soup
bacon, smoked gouda 6

Tomato Bisque ^{GF}
with pesto 5

Chicken & Corn Chowder ^{GF}
potato, carrot, onion, celery 6

Salads

Caesar
romaine, sourdough croutons,
parmesan, house Caesar dressing 6

Arugula & Watermelon ^{GF}
arugula, pickled golden raisins,
tomatoes, poppyseed walnuts,
strawberry goat cheese dressing 7

Tomato & Avocado ^{V GF}
mixed greens, sliced tomato, cucumber,
avocado, chili lime nuts,
cucumber cilantro vinaigrette 6

Chop Salad ^{GF}
romaine, chicken, avocado, cucumber,
blue cheese, egg, red onion, tomato, ranch 8

Sandwiches

served with choice of Caesar salad,
cup of soup or french fries

Tomato & Mozzarella

basil, arugula, roasted garlic,
sourdough 10

Grilled Chicken Club

pork or turkey bacon, lettuce,
tomato, red onion, pesto,
wheat bread 10

Salmon BLTA

flaked salmon, bacon, lettuce,
tomato, avocado, mayonnaise,
roasted garlic, sourdough 11

Cuban

ham, smoked pork loin, pulled pork,
Raclette cheese, pickles,
brown butter mustard 11

Philly

steak or chicken, bell pepper, onion,
provolone, peperoncini 11

Reuben

corned beef, sauerkraut, Raclette cheese,
reuben sauce, salted rye 12

Blue Moon Burger

blue cheese, tomato bacon jam,
grilled pineapple, pretzel bun 16

Beverages

Soft Drinks

Coca-Cola® products, iced tea, lemonade 2

Kaldi's® Espresso 700 Coffee

regular or decaffeinated 2

Red Bull®

regular and sugar-free 3.50

Ask server about breakfast options

V: Vegan
GF: Gluten-free

July 2015 - September 2015



11:00 am - 4:00 pm

Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.