

FOR DINE-IN ONLY – FROM 11 AM – 2:30 PM

## CHEF'S LUNCH SELECTIONS

MARCH 5, 2024

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### SOUP:

ITALIAN BEEF & SAUSAGE CHOWDER · 6 / 9

TOMATO PARMESAN BISQUE <sup>(GF, V)</sup> · 6 / 9

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### MAIN:

ASIAGO STUFFED GNOCCHI & SALMON MORSELS · 23

sauté with asparagus, onions, artichoke hearts &  
sweet pepper-sherry butter sauce · with asiago

STEAK BURGER · 16

ground beef tenderloin, on kaiser with pepperjack  
cheese, honey-cured bacon & garnishes ·  
parmesan-fried potatoes

SMF CHICKEN SALAD SANDWICH · 14

SMF chicken salad on ciabatta with garnishes ·  
parmesan-fried potatoes

BLACKENED CHICKEN SANDWICH · 16

on ciabatta with cheddar, honey-cured bacon,  
cajun aioli, fried onions, lettuce & tomato ·  
parmesan-fried potatoes

PRIME RIB AU JUS SANDWICH · 18

on ciabatta with swiss cheese, creamy  
horseradish & au jus · parmesan-fried potatoes

GRILLED SALMON · 19

with 3-grain pilaf & daily vegetable

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### AFTER:

BROWN SUGAR-CINNAMON ICE CREAM · 6

with dark chocolate wafer cookies

CARROT CAKE · 8

with vanilla cream cheese frosting

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· <sup>(SP)</sup> Spicy · <sup>(GF)</sup> Gluten free · <sup>(V)</sup> Vegetarian ·

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