

LUNCH MENU

all served with 2 house made cookies or a la carte dessert

SALAD BOXES

HOUSE MADE DRESSINGS: BALSAMIC, BUTTERMILK RANCH, BLUE CHEESE, CAESAR, CITRUS CHAMPAGNE, JALAPENO VINAIGRETTE

ORGANIC GREENS, CARROTS, TOMATOES, RED ONIONS, CUCUMBERS, CROUTONS
add proteins; grilled chicken breast \$3, grilled salmon \$6, skirt steak \$12 or shrimp \$7

CLASSIC CAESAR, HEARTS OF ROMAINE, PARMESAN REGGIANO, BLACK PEPPER CROUTON
add proteins; grilled chicken breast \$3, grilled salmon \$6, skirt steak \$12 or shrimp \$7

JAPANESE STYLE, SESAME SEEDS, FRIED WONTONS, SHREDDED CARROTS, CUCUMBERS, CILANTRO, JICAMA, WASABI-SOY DRESSING
add; seared & sliced MP

FAMILY STYLE SANDWICHES

WOOD GRILLED CHICKEN BREAST, CHARRED SCALLION AIOLI, FONTINA CHEESE, SLICED TOMATO, FIELD GREENS, HOUSE PICKLED FRESNO CHILIES, FRENCH BAGUETTE

ITALIAN HOAGIE, SALAMI, CAPICOLA, HAM, SHREDDED LETTUCE, TOMATO, ONION, PEPPERONCINIS, OIL & VINEGAR, DRIED OREGANO, FRENCH BAGUETTE

ROASTED ALBACORE CLUB, HERB AIOLI, THICK CUT BACON, LETTUCE, TOMATO, BALSAMIC VINEGAR, AVOCADO SPREAD, HOUSE HERBED FOCACCIA

HOUSE SMOKED BBQ PORK, TRG BBQ SAUCE, MAYO, PICKLED ONIONS, SOFT ROLLS

MARINATED WOOD GRILLED VEGGIE PANINI, FRESH MOZZARELLA, ARUGULA, BASIL AIOLI
Oysters & raw bar selections

SANDWICHES

Add family style; seasonal salad, chips, potato salad, macaroni salad, cole slaw

ASSORTED COLD CUTS, WHITE, WHEAT OR SOURDOUGH, HAM, TURKEY OR ROAST BEEF, HAVARTI CHEESE, traditional accoutrements

CAJUN SHRIMP CAESAR WRAP, PARMESAN CHEESE, CROUTON, SUNDRIED TOMATO TORTILLA

BUFFALO CHICKEN WRAP, RANCH, TOMATO, LETTUCE, AVOCADO, CHEDDAR CHEESE, SPINACH TORTILLA

SMOKED TURKEY, CHIPOTLE AIOLI, AVOCADO, LETTUCE, TOMATO, HAVARTI CHEESE, CILANTRO, FRESH CIABATTA

CAPRESE PANINI, TOMATO, FRESH MOZZARELLA, BASIL PESTO, ARUGULA, BALSAMIC

