

BUILD YOUR OWN BURGER

Choice of one side: Fruit Cup, French Fries, Club Chips, Cole Slaw, Garden Salad, Pommes Frites or Sweet Potato Fries \$2

8 OZ. PRIME BEEF PATTY
\$13

HOUSE MADE VEGETABLE BURGER
\$12

GRILLED CHICKEN BREAST
\$12

TURKEY BURGER
\$12

BUN CHOICES
Sesame Bun, Ciabatta, Hawaiian Roll

CHEESE OPTIONS \$1
American, Cheddar, Swiss, Provolone, Bleu Cheese or Pepper Jack

TOPPINGS
Shaved Lettuce, Tomato, Red Onion, Pickles

ADD ON TOPPINGS
Bacon \$1, Sautéed Onions \$1, Mushrooms \$1, Pepperoncini, Crispy Onions, Fried Egg \$2, Avocado \$2

SAUCES
B.B.Q. Sauce, Onion Mayo, Buffalo, Tomato Aioli, 1000 Island Dressing, Honey Mustard

LUNCH ENTRÉES

FILET MIGNON
Char-Grilled Tenderloin with Zip Sauce, Served with Mashed Potatoes and Vegetable Du Jour – 5 OZ \$36 8 OZ \$40

SPRING RISOTTO
Italian Arborio Rice, Spinach, Peas, Tomatoes in a Tomato Pesto Cream – \$23

MUSHROOM, ASPARAGUS, AND ASIAGO CHEESE OMELET
Served with an English Muffin and a Fresh Fruit Cup – \$13

MAHI MAHI SOFT TACOS
Blackened Mahi Mahi in Flour Tortillas topped with Shaved Cabbage, Mexican Blended Cheeses, Served with Spanish Rice, Salsa and Guacamole – \$28

AVOCADO TOAST
Multigrain Toast Topped with Mashed Avocado, Arugula and Two Poached Eggs, Served with Fresh Fruit – \$13

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS