

LUNCH MENU

APPETIZERS

- SOUP OF THE DAY**.....9
Daily selection of soups including one vegetarian
- FRENCH ONION SOUP**.....11
Rich broth, sautéed onion, croutons, Gruyère Cheese
- BRUSCHETTA**.....14
Tomatoes, garlic olive oil, basil, balsamic reduction, roasted garlic aioli, feta cheese, focaccia bread
- HUMMUS DIP**.....14
Roasted garlic hummus dip, sweet peppers, black olives, grilled naan bread
- CALAMARI**.....18
Breaded calamari, sriracha cocktail sauce, & calypso sauce, lemon wedge, mixed greens

SALADS

With **Chicken** or **Apricot-Glazed Shrimp Skewer** add 6

- GARDEN SALAD**.....10
Cucumber, red radish, tomatoes, house dressing
- CAESAR SALAD**.....14
Romaine, croutons, parmesan, Caesar dressing, lemon wedge
- GREEK SALAD**.....14
House greens, romaine, sweet peppers, red onion, tomatoes, black olives, feta, cucumbers, raspberry vinaigrette
- MUSHROOM SALAD**.....16
House greens, balsamic vinaigrette, brown, white, portabello, enoki, king oyster mushrooms, red onions. Plus **Goat Cheese** add 2
- APRICOT SALAD**.....16
House greens, citrus vinaigrette, dried apricot, carrots, blue cheese, almonds
- ARUGULA SALAD**.....18
Arugula, toasted pumpkin seeds, walnuts, poached pears, blue cheese, prosciutto crisp, pumpkin seed oil dressing
- COBB SALAD**.....20
Romaine, mixed greens, hard poached egg, bacon, grilled chicken, green onions, tomatoes, avocado, balsamic vinaigrette
- QUINOA SALAD**.....20
Chicken, quinoa, arugula, gruyere cheese, green beans, almonds, ginger-apricot vinaigrette

WRAPS & SANDWICHES

Served with garden salad

- APRICOT TREE SANDWICH**.....20
Pulled pork, apricot horseradish sauce, coleslaw, potato bread
- PROSCIUTTO FOCACCIA**.....20
Open-faced with roasted garlic mayo, arugula, roasted peppers, tomatoes, brie, prosciutto ham
- CLUB HOUSE**.....20
Grilled chicken, crispy bacon, Boston lettuce, roasted garlic mayo, tomato. Plus **Avocado** add 2
- MUSHROOM PANINI**.....20
Mushroom medley, balsamic, red onion, baby spinach, gruyere cheese, sour dough bread
- QUESADILLA**.....20
Chicken, mozzarella and cheddar cheese, roasted pepper mustard spread, tomatoes, red onion. Served with sour cream and salsa. Plus **Avocado** add 2
- SPICY CHICKEN WRAP**.....20
Grilled Chicken, sriracha sauce, tomatoes, roasted peppers, avocado, sautéed onions, lettuce, cheddar
- SALMON CROISSANT**.....20
Cold poached salmon, croissant, Boston lettuce, sliced tomatoes, cucumber, tartar sauce
- TAFELSPITZ SANDWICH**.....22
Braised beef brisket, mushrooms, caramelized onion, red cabbage, arugula, brie cheese, mustard mayo sauce, homemade potato bread
- QUICHE**.....18
Ask your Server for today's creation

2 COURSE SPECIAL

Choice of Lunch Menu Item
With **Cake slice** and **Coffee** add 9

LUNCH MENU

VEGAN OPTIONS

VEGGIE SANDWICH	18
Grilled Portobello Mushrooms, zucchini, sweet peppers and red onions, spinach, feta, ciabatta, side mixed greens	
CAPRESE SANDWICH	18
Grilled roma tomato, basil pesto, basil, ciabatta, mozzarella. Served with garden salad	
PASTA PRIMAVERA	20
Fresh vegetables with tomato sauce or garlic and olive oi	
EGGPLANT PARMIGIANA	23
Eggplant cutlet, mozzarella, and parmesan cheese, linguini, baby spinach, rose sauce, served with market vegetables	
TOFU STEAK	23
With fresh vegetables and rice pilaf	

FLATBREADS

Served with garden salad

SMOKED SALMON	20
Smoked Salmon, herbed cheese, roasted red peppers, tomato, capers and red onion	
MEDITERRANEAN	20
Grilled chicken, roasted garlic mayo, sweet peppers, tomato, feta and parmesan cheese, black olives, red onion	

SIDES

Add to any main dish:

Grilled Chicken	6
Apricot Glazed Shrimp Skewer (3)	6
Fries	6
Roasted Potato	3.5
Vegan Cheese	4

Upgrade side salad to:

Caesar Salad	add 3
Greek Salad	add 3
Apricot Salad	add 4

CRÊPE OR PASTA

Crêpes served with mixed greens. **Gluten-Free Crêpe** add 3. **Gluten-Free Pasta** add 4

SMOKED SALMON	28
Smoked Salmon, roasted red peppers, baby spinach, feta, rose sauce	
CHICKEN TARRAGON	28
Chicken, mushroom, zucchini, tarragon cream sauce	
DUCK	30
Duck breast, portobello mushroom, asparagus, parsnip, cranberries, roasted garlic, port wine cream	
SEAFOOD & DILL	28
Baby shrimp, fish, mushrooms, zucchini, baby spinach, dill rose sauce	
SPICY SEAFOOD LINGUINI	30
Shrimp, baby scallop, fish, mushrooms, spinach, artichokes, spicy sriracha rose sauce	

CLASSICS

6oz STEAK & FRITES	34
AAA Striploin steak, fries, garden salad, peppercorn sauce	
FISH & CHIPS	22
8oz haddock fillet, served with hand-cut fries, coleslaw, and house tartar sauce. Extra Fish add 8	
WIENER SCHNITZEL	28
Breaded pork cutlet, roasted potatoes, garden salad, mushroom sauce, lemon wedge	
CHICKEN PARMIGIANA	30
Breaded chicken cutlet, mozzarella and parmesan cheese, linguini, roasted red pepper, baby spinach, rose sauce, served with market vegetables	
TROUT FILLET	32
Seared trout, ginger butter sauce, mixed vegetables, white rice	
SALMON FILLET	34
Seared Salmon fillet, rice, market vegetables, ginger butter sauce	
SAUSAGE PLATTER	28
Three sausage served with Dijon mustard, sauerkraut, pickles, focaccia crostini, fingerling potatoes.	