



WINTER 2018/2019 MENU



Sandwiches/Wraps ...\$9/pp

Roast Beef Sandwich

Carved roast beef on Ciabatta bread with horseradish sour cream and grilled onions

Pulled Pork Sandwich

Extremely Slow Smoked Pork Pilled high on a soft bun with house made

Grilled Salmon Wrap\$10/pp

Grilled salmon with tartar sauce, fresh greens and crunchy carrot slaw on assorted wraps

Chicken Caesar Wrap

All white meat grilled chicken, Caesar dressing and crunchy greens on assorted wraps

Green Salads...\$3/pp for side salad portion

Citrus Cranberry Salad

Mixed greens, cherry tomatoes, cucumbers, pepitas, raisins, and orange segments with our Orange-Cranberry dressing

Apple Goat Cheese Salad

Mixed greens, cherry tomatoes, beets, broccoli, green apples, and goat cheese with our White Wine-Apple dressing

Autumn Harvest Salad

Mixed greens, kale, Brussel sprouts, slivered almonds and grated parmesan cheese with our
Dijon-Shallot dressing

Side Dishes...\$3/pp

Asian Pasta Salad

Chilled linguine with scallions, broccoli, cherry tomatoes, and sesame seeds tossed in a Ginger-Sesame dressing

Orzo Pasta Salad

Chilled orzo with roasted butternut squash, pepitas, and blue cheese crumbles tossed in a basil-olive oil dressing

Herbed Quinoa Salad

Chilled Quinoa with fresh basil, parsley, cucumbers, cherry tomatoes, and sweet onion tossed in a white balsamic dressing

Main Dishes...comes with 2 sides \$12/pp

Chef's Fresh Fish Dish (Flounder or Tilapia)

Lightly seasoned flaky white fish served with Cilantro Lime Brown Rice and Steamed Seasonal Vegetables

Rotisserie Chicken

Chef's special formula of Rotisserie spices marinated for overnight served with Fried Brown Rice and Beans

Beer BBQ Chicken

Sweet and Savory served with Whipped Potatoes and Roasted Broccoli

Brown Sugar Pork

Chef's special formula Sweet and Savory served with Roasted Baby Creamers and Sautéed Greens

