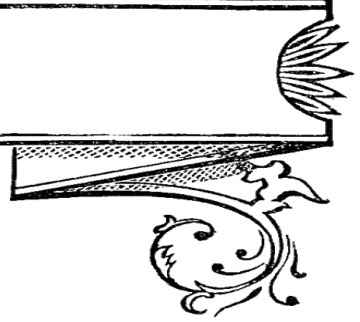


LUNCH MENU



lunch hours:

11:30am-4:00pm
Monday – Friday

11:30am-5:00pm
Saturday

STARTERS, SOUPS, & SALADS

Colossal Onion Rings 10

Buttermilk soaked colossal onion rings served with house buttermilk & sour cream bleu cheese dressing

Truffle Steak Fries 9

Hand-cut steak fries tossed with white truffle oil, bleu cheese crumbles, & scallions

Brie en Croute 12

Apple honey jam & Brie pastry parcels, pickled heirloom melon, prosciutto, olives, Arugula, pesto, Fig balsamic drizzle

Farmer's Market Salad 8

*Arugula & Artisan greens, roasted apples, sweetie drops, spiced pecans, pepitas
(steak 8 chicken 5 salmon 10 shrimp 7)*

3 Beet Salad 9

Season greens with Red, Golden and Cayuga beets, whipped herb chevre, pumpkin seeds, and shaved fennel tossed in a lavender honey vinaigrette

The Caesar Salad 8

Crisp romaine hearts, fire roasted tomato Caesar dressing and Asiago panini

Pork Belly Iceberg Wedge 9

Black bean crusted pork belly, sour cream & buttermilk bleu cheese dressing, pickled red onion, scallion

Roasted Coconut Crab Soup 10

Alaskan Snow Crab, lemongrass, ginger, lime

Butternut Squash & Barley Soup 9

Green curry, wilted greens, poached egg

BURGERS & PANINIS

All burgers are made from 100% Ribeye, Filet, and New York Strip
All sandwiches are served with choice of green salad or hand cut steak fries.

Plain Jane (well.....not really plain) 11

½ lb burger with Tillamook Cheddar, field greens, tomatoes, and house aioli

B2 Bomber 14

½ lb burger with Applewood smoked bacon, house-made BBQ sauce, Tillamook cheddar, crispy onion ring

Mushroom & Swiss 13

½ lb burger with garlic creamed Crimini mushrooms and aged Swiss

Turkey Avocado Panini 12

Slow roasted turkey breast, fresh avocado, Applewood smoked bacon, tomato, and provolone cheese

NY Reuben Panini 13

Pastrami, aged Swiss cheese, pickled cabbage, red onion jam, Dijon mustard served on artisan Marble Rye