

Lunch...begins at 11 am

Today's soup cup/4.00 bowl/5.00

Salads

Additions to any salad:		Portabella salad: organic mixed greens, grilled portabella mushrooms, fresh mozzarella, polenta croutons & pesto vinaigrette	11.75
Grilled natural free range chicken breast	4.00	Provence salad: organic mixed greens, Kalamata olives, hard boiled eggs, capers, grilled organic vegetables, red onions, potatoes, balsamic vinaigrette	12.50
Panko crusted fried chicken breast	5.00	Caesar salad with organic Romaine, Grana Parmesan & house made croutons	10.25
Grilled wild American prawns	5.00	Roasted Duck Salad: Organic wild arugula, grilled pears & arancini (risotto croquettes stuffed with aged mozzarella), with Maple Leaf Farms natural roasted duck, caramelized red onions & toasted almonds, citrus vinaigrette	14.00
Grilled wild fresh fish of the day	5.00		
Fresh crab cakes (2)	10.00		
Mixed organic greens with balsamic vinaigrette	6.25		
with Shaft's California blue cheese	7.50		
with Laura Chenel goat cheese	7.50		
Shaft's California blue cheese, organic seasonal fruit, organic greens, citrus vinaigrette & fire roasted walnuts	11.00		
New Mexico Caesar with avocado, black beans, salsa, queso fresco & tomatillo, with Caesar dressing on organic romaine	12.50		



SANDWICHES

served with house made potato chips

Club sandwich with roasted turkey breast, Hobbs' applewood-smoked bacon, lettuce, tomato & lemon mayo on house made toasted egg bread	11.50
Veggie club with avocado, grilled portabella mushrooms, Emmenthaler Swiss, lettuce, tomato & lemon mayo on house made toasted wheat bread	11.50
Grilled Mary's chicken breast on our Italian bread with caramelized onions, pesto & aged mozzarella	12.75
Fried chicken sandwich with panko crusted Mary's natural chicken breast, sesame Romaine salad, on our Italian bread	13.00
Brisket Dip: Natural Niman Ranch Brisket, braised with red wine and brown sugar, au jus, Italian bread	13.00
Crab Cake: two fresh crab cakes on Italian bread with sesame romaine salad & chipotle aioli, served with a cup of today's soup	18.25



MAIN COURSES

Mac'n'Cheese: sharp white Cheddar, Emmenthaler Swiss & Grana Parmesan, topped with focaccia breadcrumbs	12.75
Additions: bacon, ham, smoked turkey or grilled vegetables	1.25 each
Polenta, sauté of mushrooms, creamy Port sauce	13.00
Veggie Pot Pie: grilled organic vegetables, sharp white cheddar veloute, topped with traditional pie crust	13.00
Fish of the day, pan roasted with white wine lemon caper sauce, grilled vegetables & garlic roasted potatoes	17.00
Fish Taco: pan seared fish of the day, handmade corn tortilla, tomatillo & tomato salsas, avocado, romaine, black beans	13.25
Chicken pot pie: roasted Mary's free range chicken, carrots, red garnet yams, celery, onions, topped with traditional pie crust	14.25
Turkey meat loaf, with mushroom red wine sauce & organic garlic roasted potatoes	13.00