

Lunch Menu

Gnocchi* (VEGETARIAN) **\$22**
Pan Seared Gnocchi, Mushrooms, Garlic, Shallots, Cherry Tomato, Crispy Maitake Mushroom, Leeks, Glazed with Emulsified Carrot Butter

Chicken Caesar Wrap* **\$22**
Grilled Chicken, Bacon, Romaine, Parmesan, Caesar Dressing
Served with Fresh Cut Fries or Soup of The Day
Sweet Potato Fries, Caesar or House Salad + \$3

Southwest Chicken Wrap **\$24**
Grilled Flour Tortilla, Crispy Chicken, Shredded Cheddar and Mozzarella, Lettuce, Avocado, Pico de Gallo, Chipotle Aioli
Served with Fresh Cut Fries or Soup of The Day
Sweet Potato Fries, Caesar or House Salad + \$3

Grilled Veggie Wrap **\$18**
Spring Mix, Fresh Bruschetta, Bell Pepper, Avocado, Balsamic Vinaigrette, Feta
Served with Fresh Cut Fries or Soup of The Day
Sweet Potato Fries, Caesar or House Salad + \$3

Four Cheese Panini **\$20**
Marble Rye, Garlic Buttered and Toasted, Smoked Gouda, Swiss, Asiago, White Cheddar, Bacon, Finished with Fig Jam, Crispy Onion, Tangy Aioli
Served with Fresh Cut Fries or Soup of The Day
Sweet Potato Fries, Caesar or House Salad + \$3

Reuben **\$24**
Montreal Smoked Meat, Piled High on Rye, 1000 island, Sauerkraut Shredded Pickle, Melted Swiss
Served with Fresh Cut Fries or Soup of The Day
Sweet Potato Fries, Caesar or House Salad + \$3

Beef Dip **\$26**
Toasted French Bread, Shaved Top Sirloin Slow Cooked in Beef Drippings, Caramelized Onion, Melted Swiss Cheese, Horseradish Dijonaise, Au jus
Served with Fresh Cut Fries or Soup of The Day
Sweet Potato Fries, Caesar or House Salad + \$3

GF = Gluten Free

* = Ask Your Server How We Make This Gluten Free