



Soups

Tomato Bisque garnished with fresh mozzarella, saffron whipped cream, and fresh basil chiffonade

Roasted Corn-Chicken Tortilla soup garnished with avocado, Monterrey jack, pico de gallo, and fried tortilla strips

Roasted poblano soup with fried tortilla strips, jack cheese, and cilantro
Cup \$3.50 Bowl \$5.50

Salads

Spring greens salad with onions, peppers, carrots, zucchini, gorgonzola, walnuts and Balsamic herb vinaigrette \$7/ Add Chicken \$9.50

Caesar salad: Classic dressing tossed with romaine lettuce, with croutons and Parmigiana Reggiano \$7/ Add Chicken \$9.50

Baby iceberg lettuce with roasted tomato buttermilk dressing, fried onions, parmesan, and griddled cornbread \$7/ Add Chicken \$9.50

Jalapeno salad with roasted jalapeno-buttermilk dressing, roasted jalapeno, pico de gallo, cotija cheese, and black bean cake \$7.50 / Add Chicken \$10

Crab and Avocado salad with julienne greens, sun-dried tomato pico de gallo, chile oil and fried tortilla chips \$12

Mixed greens salad with honey mustard dressing, grilled vegetables, tomatoes, fried onions, and cotija cheese \$7/ Add Chicken \$9.50

Chicken salad with a fresh mayonnaise dressing, spices, almonds, grapes, and herbs served with greens, grape dressing, and sliced tomatoes OR as a sandwich on focaccia \$7.50

Sandwiches

All sandwiches served with herb-roasted Yukon gold potatoes or house made fruit salad

Grilled havarti and white cheddar cheese sandwich on focaccia with a cup of tomato bisque \$8

Bacon and Avocado grilled havarti and white cheddar cheese sandwich on focaccia with a cup of bisque \$8.50

Chile rubbed blackened chicken sandwich on salsa cheese bun with jack cheese, roasted chile mayo, lettuce, tomato, and avocado \$8.50

Grilled chicken sandwich on focaccia with olive spread, pesto, fresh mozzarella, tomato, and spring greens tossed in balsamic dressing \$8.50

Basil and Lemon marinated chicken open faced sandwich on focaccia with mayonnaise, fresh mozzarella, and arugula tossed with roasted tomatoes and peppers \$8.50

Grilled fresh turkey sandwich on focaccia with white cheddar cheese, apple-smoked bacon, honey mustard, avocado, lettuce and tomato \$8.95

Grilled ribeye sandwich open faced on focaccia with gorgonzola and white cheddar cheese, grilled onions, and dipping jus \$10

Grilled shrimp sandwich on salsa cheese bun with mayo and greens tossed with roasted pepper \$11

Entrees

Southern fried chicken breast with mashed potatoes, vegetables, and gravy \$9.75

Grilled salmon tostada: Fried corn tortilla spread with refried black beans, vegetable slaw, avocado, pico de gallo, and cilantro-goat cheese sauce \$9.75

Chicken pot pie with mashed potatoes, vegetables, and velouté sauce \$10

House quiche with fruit salad or vegetables \$8.50

Tenderloin and portabella quesadillas in wheat tortillas, avocado, chipotle sour cream, cotija cheese, and greens tossed with sun-dried tomato pico de gallo \$11

Corn tortilla fish tacos with wasabi aioli on a bed of cabbage and shiitake mushroom slaw tossed in a ginger-chile-honey dressing \$10

Polenta crusted crab cakes: all white meat crab with roasted corn sauce, potato cake, red chile aioli, and roasted tomato \$12

Tenderloin meatloaf with sautéed cabbage, cornbread, mashed potatoes, and tomato sauce \$10

All white blue crab meat with angel hair pasta in a white wine butter sauce with pesto and parmesan \$11