

Café Lunch Served

Tuesday - Saturday 11:00 am—4:00 pm

Caesar Salad - Romaine hearts tossed with house made Caesar dressing, Parmesan cheese and house made croutons. 9.95

Add Grilled Chicken 4. Grilled Shrimp 5. Roasted Portabella Mushroom \$3.00

Trio of House Made Salads (Choose 3 salads)

Chicken Curry - All white chicken, red grapes, green apple & almonds in a lite curry mayo

Field Greens - Tossed with a light white balsamic dressing with toasted almonds and dries cranberries

Thai Noodle - Linguine pasta, red bell peppers, carrot, green onions & sesame seeds tossed in our zesty peanut sauce.

Greek Salad - Cucumbers, grape tomatoes, Kalamata olives and feta tossed with oregano vinaigrette. 12.95

SW Shrimp Salad - Grilled Shrimp, Roasted corn, black beans, jicama, red bell peppers & a dollop of avocado on a bed of romaine lettuce. Tossed in a creamy poblano dressing. 13.95

Bacon & Bleu - Artisan greens & Spinach with Crumbled Gorgonzola, Crisp bacon, egg, tomato & cucumbers tossed in our white balsamic vinaigrette dressing. 9.95

Soup & Salad - Choice of Field Greens with toasted almonds & dried cranberries or Caesar salad and a cup of our house made soup 8.50

Add to Any Salad/Sandwich Grilled Chicken Breast 4.

Grilled Shrimp 5. OR Roasted Portabella Mushroom 3.

Roast Beef & Bleu - Roast beef cooked medium rare with arugula, bleu cheese spread & caramelized onions served on a grilled bleu cheese ciabatta roll. 9.95

Turkey BLTA - Crisp double thick bacon, oven roasted turkey with lettuce, tomato, mashed avocado & mayo on grilled marbled wheat white bread. 10.35

BLTA - Crisp double thick bacon, tomato, lettuce, mashed avocado & mayo on our grilled marbled wheat white bread. 9.50

Tuna Avocado - Albacore tuna mixed with red onion, celery, lemon zest & mayo with lettuce, tomato & mashed avocado served on marbled wheat white deli bread. 9.65

Chicken Curry - Shredded Chicken breast, red grapes, green apples & toasted almonds tossed in a light curry mayo served with lettuce on a butter croissant. 10.25

Oven Roasted Turkey Ciabatta - Turkey, pepper jack cheese, and honey butter grilled on a jalapeno corn ciabatta. 9.35

Ham & Gruyere with Tomato-Apricot Relish - Thinly sliced Applewood smoked ham, Gruyere and Tomato-Apricot relish with pesto Mayo grilled on light rye. 9.95

Garden Veggie - Roasted zucchini, tomato, lettuce, thinly sliced red onion & english cucumbers with roasted garlic artichoke spread on our marbled wheat white bread. 9.35

Grilled Reuben (Friday & Saturday Only) - Lean Corned Beef, Swiss, fresh sauerkraut and 1000 Island dressing on our fabulous pumpernickel bread grilled to perfection. 10.95

Something Lite

Mediterranean Platter - Feta, Hummus, Mediterranean Olives, English cucumbers, roma tomatoes, pickled onions & sliced house made baguette. 8.50

Quiche 10. or Crustless Vegetarian Quiche 8.25

Our house made seasonal quiche served with field greens tossed in our white balsamic vinaigrette and topped with almonds & dried cranberries. Ask your server for today's selection

Soup du Jour - Made from scratch daily. Served with our house made baguette. Cup 5. Bowl 7.

*We use only the freshest ingredients! Our menu is seasonal and items are always updating.