

LUNCH MENU

SOUPS

CUP \$4.50 CROCK \$4.50

SOUP DU JOUR *French Onion*
Tomato basil *Homestyle Chile*

COLD SANDWICHES

Three Mini Sandwiches \$8.50
1/4 Chicken, 1/4 Egg, and 1/4 Tuna Salad Sandwiches
on your choice of White, Wheat, or Rye Bread

Traditional Club \$10.95
Turkey, Bacon, Lettuce, Tomato and Mayo Served on
Three Slices of Toasted White Bread

Junior Club \$9.95

Braunschweiger on Rye \$8.95
Served with Red Onion and Deli Mustard
on Seeded Rye Bread

Choice of Sandwich \$8.50
Ham, Turkey, Chicken Salad, or Egg Salad on your
choice of White, Wheat, or Rye Bread

Half Sandwich & Soup \$8.50

All Full Sandwiches Come with Your Choice of One Side:
French Fries, Sweet Potato Fries, Onion Rings, Potato Salad, Cole Slaw, Potato Chips,
Fresh Fruit Applesauce, Cottage Cheese, or Cottage Fries

ENTRÉE SALADS

Chef Salad \$12.95
Mixed Greens with Julienne Ham, Turkey, American
Cheese, Swiss Cheese, Garnished with Egg and Tomato.
Served with Your Choice of Dressing

Cobb Salad \$12.95
Mixed Greens, Diced Chicken, Garnished with Egg and
Tomato. Served with Your Choice of Dressing

Mayfair Shrimp Salad \$14.95
Romaine Lettuce, Hearts of Palm, Egg, Swiss Cheese,
and Tomatoes Tossed in Creamy Mayfair Dressing
Topped with Four Poached Shrimp

Riesling Poached Pear Salad \$12.95
Mixed Greens, Arugula, Shaved Parmesan, Quince Jam,
Cripy Prosciutto. Tossed in a Champagne Vinaigrette.

Tri Salad \$10.95
Egg Salad, Chicken Salad, and Tuna Salad on Leaf Lettuce
Garnished with Black Olives and Tomato Wedges

Fall Fruit Salad \$11.95
Arugula, Dried Cherries, Figs, Cranberries, Orange
Segments, Blue Cheese Tossed in a Sherry Vinaigrette

Add Grilled Chicken Breast for an Additional \$3.95

Dressings include Ranch, Blue Cheese, Caesar, Hendrickson, Red Wine Vinaigrette, Raspberry
Vinaigrette, Balsamic Vinaigrette, Vinegar and Oil, Fat Free Italian, Fat Free 1000 Island

LUNCH MENU

FLATBREAD PIZZAS CREATE YOUR OWN

ONE TOPPING \$10.95 TWO TOPPINGS \$11.95

UNLIMITED TOPPINGS \$13.95

Pepperoni, Sausage, Canadian Bacon, Applewood Smoked Bacon, Grilled Chicken, Hamburger, Onion, Peppers, Tomatoes, Black Olives, Mushrooms, Spinach, Artichoke Hearts

Garlic Cheese Flatbread \$8.95

Garlic Butter, Five Italian Cheese Blend Baked on Flatbread with Herbs and Spices

BURGERS, SANDWICHES AND ENTRÉES

Classic Flame Grilled Burger \$10.95

6 Ounce Flame Grilled Burger on a Toasted Brioche Bun. Served with Lettuce, Tomato, Onion, Pickle. Turkey Burgers available on request.

Sliders \$11.95

3- 2 Ounce Grilled Mini Burgers on Brioche Bun with American Cheese, Lettuce, Tomato, and Crispy Onions

1/4 Pound All Beef Frank \$8.50

Your Choice of Toppings: Onions, Sauerkraut, Mustard, Relish, Ketchup, Pickles. Turkey Dogs available on request.

Omelets \$10.95

Fluffy Three Egg Omelet With Choice of Ham, Mushrooms, Peppers, Onions, Cheese, and Tomatoes. Served with Fresh Fruit Cup. Served with Choice of Toast or English Muffin

Chicken Philly \$12.95

Sliced Grilled Chicken, Sauteéd Peppers & Onions, Provolone Cheese. Served on a Toasted Hoagie.

Chicken Bacon Ranch Sliders \$11.95

3-Crispy Chicken Cutlets, Bacon, Lettuce, Tomato, Ranch Dressing. Served on Mini Brioche Buns.

Hot Ham & Cheese Melt \$11.95

Applewood Smoked Ham, Dill Havarti, Caramelized Onions, Whole Grain Mustard Spread Served on Griddled Artisan Multi-Grain Bread

Eggs Benedict \$11.95

Two Poached Eggs with Canadian Bacon on a Toasted English Muffin Topped with Hollandaise Sauce Served with Fresh Fruit Cup

All Sandwiches and Burgers Come with Your Choice of One Side:

French Fries, Sweet Potato Fries, Onion Rings, Potato Salad, Cole Slaw, Potato Chips, or Fresh Fruit

DRINKS

Fountain Sodas \$1.50 (free refills)

Coke, Diet Coke, Sprite, or Lemonade

Can Soda \$1.50

Coke, Diet Coke, Caffeine Free Diet Coke, Sprite, Barq's Root Beer, or Lemonade

Small Juices \$1.50 **Large** \$2.50

Orange, Cranberry, Apple, Grape, Tomato, or V-8

2% Milk or Skim Milk \$1.50

Iced Tea \$1.95 (free refills)

Wine and Cocktails Service Available

DINNER MENU

APPETIZERS

Warm Goat Cheese Fritters \$9.95

Served with a Pesto Marinara

Apple Wood Smoked Salmon \$14.95

Served with Rye Toast Points and Horseradish Cream

Cocktail Shrimp \$12.95

Four Gulf Shrimp Served with Tangy Cocktail Sauce

FRESH SOUPS AND SALADS

CUP \$4.50

CROCK \$5.95

SOUP DU JOUR

French Onion

Tomato Basil

Homestyle Chili

Garden Salad \$4.50

*Mixed Greens, Cucumbers, Red Onions, and Tomatoes,
Served with Your Choice of Dressing*

Caesar Salad \$4.50

*Romaine Lettuce, Garlic Herb Croutons, Parmesan Cheese,
Tossed with House-made Caesar Dressing*

Greek Salad \$4.50

*Romaine Lettuce, Kalamata Olives, Tomatoes,
Cucumbers, Red Onions, and Feta Cheese,
Tossed with Red Wine Vinaigrette*

Spinach Salad \$4.50

*Fresh Baby Spinach, Hard Boiled Eggs, Applewood
Smoked Bacon, and Sliced Mushrooms, Served with
Your Choice of Dressing*

Add Grilled Chicken Breast for an Additional \$3.95

*Dressings include Ranch, Blue Cheese, Caesar, Hendrickson, Red Wine Vinaigrette, Raspberry
Vinaigrette, Balsamic Vinaigrette, Vinegar and Oil, Fat Free Italian, Fat Free 1000 Island*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

DINNER MENU

ENTRÉES

Grilled Petite Filet \$22.95
5-Ounce Grilled Tenderloin Filet, Served with Cabernet Steak Butter and Crispy Onion Straws, Served with Choice of Starch and Vegetable

Pistachio Encrusted Chicken Breast \$13.95
Cherry Port Wine Demi Glace, Includes Starch and Vegetable

Veal Parmesan \$19.95
Pesto Marinara, Italian Cheeses, Served with Choice of Starch and Vegetable

Beef Tips & Pappardelle \$18.95
Pan Seared Tenderloin Tips, Caramelized Onions, Mushrooms, Dijon Demi Glace, Sour Cream, Fresh Herbs, Tossed with Pappardelle Pasta

Grilled New Zealand Lamb Chops \$23.95
Served with Roasted Shallot Rosemary Butter and Crispy Onion Straws, Served with Choice of Starch and Vegetable

FRESH SEAFOOD

Maryland Style Crab Cakes \$21.95
Imperial Lump Crab Meat, Peppers, Onions, and Herbs, Sautéed and Served with Spicy Mustard Sauce, Served with Your Choice of Starch and Vegetable

Mediterranean Grilled Salmon \$17.95
Tomato, Olive & Caper Jam, Crispy Artichokes, Sundried Tomato Aioli, Served with Choice of Starch and Vegetable

Cognac Shrimp Over Artichoke Ravioli \$19.95
Sautéed Shrimp, Artichoke Stuffed Pasta, Spinach, Cherry Tomatoes, Served with a Cognac Garlic Cream Sauce

Chinese Five Spice Grilled Trout \$16.95
With Fennel Orange Slaw and Fig Compote, Served with Choice of Starch and Vegetable

Pan Seared Sea Scallops \$24.95
Topped with Tomato Jam, Shaved Reggiano, White Balsamic Beurre Blanc, Served with Choice of Starch and Vegetable

DRINKS

Fountain Sodas \$1.50 (free refills)
Coke, Diet Coke, Sprite, or Lemonade

Can Soda \$1.50
Coke, Diet Coke, Caffeine Free Diet Coke, Sprite, Barq's Root Beer, or Lemonade

Small Juices \$1.50 **Large** \$2.50
Orange, Cranberry, Apple, Grape, Tomato, or V-8

2% Milk or Skim Milk \$1.50

Iced Tea \$1.95 (free refills)

Wine and Cocktails Service Available

SUNDAY BRUNCH MENU

Traditional Breakfast \$8.95

Two Farm Fresh Eggs any style with your Choice of Three Strips Applewood Smoked Bacon, Two Sausage Links or Two Sausage Patties, Served with Choice of Toast or English Muffin

Omelets \$10.95

Fluffy Three Egg Omelet, With Choice of Ham, Mushrooms, Peppers, Onions, Cheese, and Tomatoes, Served with Fresh Fruit Cup, Served with Choice of Toast or English Muffin

Southwest Breakfast Burrito \$12.95

Scrambled Eggs, Sausage, Peppers, Onions, Salsa, Cilantro, Cheddar & Jack Cheeses, Served with Fresh Fruit Cup

Eggs Benedict \$11.95

Two Poached Eggs with Canadian Bacon, On a Toasted English Muffin, Topped with Hollandaise Sauce, Served with Fresh Fruit Cup

Braised Beef on Sourdough \$13.95

Burgundy Braised Beef, Topped with Two Poached Eggs, Pickled Onions, Drizzled with Creamy Horseradish, Served atop Toasted Sourdough

Egg beaters available upon request

PANCAKES & MORE

Pancakes \$8.95

Three Fluffy Buttermilk Pancakes, Served with Choice of Three Strips of Bacon, Two Sausage Links, or Two Sausage Patties, With Warm Maple Syrup

Blueberry, Banana Nut, or Chocolate Chip Pancakes \$10.95

French Toast \$8.95

Two Slices of Griddled Texas Toast, Served with Choice of Three Strips of Bacon, Two Sausage Links, or Two Sausage Patties, With Warm Maple Syrup

Belgian Waffles \$9.95

Freshly Griddled Belgian Waffle, Served with Choice of Three Strips of Bacon, Two Sausage Links, or Two Sausage Patties, With Warm Maple Syrup

Cheese Blintz \$11.95

Three 3 oz. French Crepes, with Sweet Cheese Filling, Served with a Blueberry Sauce

Smoked Salmon and Bagel \$14.95

Slices of Apple Wood Smoked Salmon, Served with Sliced Tomatoes, Onions, and Capers, Toasted Bagel and Cream Cheese

SIDES

One Egg Any Style \$2.25

Two Eggs Any Style \$4.50

Three Buttermilk Pancakes \$6.50

Three Specialty Pancakes \$8.50

Two Slices French Toast \$5.50

Hash Browns \$2.50

Sausage Patties or Links \$3.00

Applewood Smoked Bacon \$3.00

Toast or English Muffin \$1.00

Bagel and Cream Cheese \$1.95

Fresh Fruit Cup \$2.50

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