

luncheon buffet 10.95

served Monday - Friday 11:00 a.m. to 2:00 p.m.

FEATURING: fresh soup, specialty salads, breads and today's hot luncheon entrées and fare
Just the soup, salads and bread 7.95

starters & salads

fire roasted tomato soup

cup 3.75 bowl 5.25

fresh tomatoes roasted over an open flame, slow cooked with garlic and fresh herbs

red wings

baker's dozen served medium-hot with bleu cheese dressing and celery sticks 8.50

evil thai jungle salad

marinated and grilled steak, chicken or shrimp, served on a bed of lo-mein noodles and asian cabbage, topped with mint, toasted coconut, peanuts, scallions and served with a spicy thai peanut dressing
shrimp 11.25 steak 10.95 chicken 10.50

steak and bleu cheese salad

romaine lettuce, creamy Caesar dressing, blackened sirloin, bacon, crumbled bleu cheese, egg and roma tomatoes 11.25

soup of the day

cup 3.75 bowl 5.25

each day our chef prepares a specialty soup

quesadilla

grilled flour tortilla filled with cheddar and pepperjack cheeses and green onions, served with sour cream, guacamole and pico de gallo
chicken 7.95 steak 8.95

chicken caesar salad

grilled marinated chicken, crisp romaine lettuce, creamy Caesar dressing, shredded parmesan and seasoned croutons 10.50
(blackened upon request)

crispy santa fe salad

chipotle marinated chicken over mixed greens tossed with tomatoes, tortilla strips, green onions, cheddar and jack cheeses, black olives and chipotle ranch dressing 10.50

◆ blackened salmon salad*

atlantic salmon coated with Cajun seasoning, pan seared, served over mesclun greens with dijon vinaigrette 10.75

sandwiches

sandwiches include your selection of fries or kettle chips. add a house salad for 2.25

soup or salad and half sandwich

half sandwich of the day with a cup of soup or a house salad 8.25

chicken and bacon ranch wrap

tender strips of white meat chicken, crispy bacon, fresh red onion, peppers, olives and swiss cheese, topped with creamy ranch dressing and rolled in a low-carb wrap 8.75

portobello sandwich

grilled vegetables and portobello mushrooms with balsamic vinaigrette, mesclun greens and roasted red pepper served on focaccia 9.25

☼ double decker club

combination sandwich with ham, turkey, cheddar cheese, bacon, tomato, lettuce and plenty of mayonnaise 8.95

traditional reuben

layers of corned beef topped with swiss cheese, sauerkraut and thousand island dressing, on grilled rye 8.75

☼ black angus burger®*

a juicy angus beef patty with lettuce, tomato and onion on a kaiser roll 9.25
with cheese and/or bacon 9.75

capitol city steak baguette

seared steak tossed with grilled sherry-marinated mushrooms and onions, topped with provolone cheese and served in a steamed french baguette 10.95

california chicken focaccia

marinated grilled chicken breast topped with fresh avocado, alfalfa sprouts, mesclun greens, vine-ripened tomato and honey mustard 8.95

cuban pork press

cumin and garlic roasted pork loin with caramelized onions and provolone cheese, pressed and served hot with garlic mojo sauce and red wine vinaigrette 8.95

entrées

tuna steak

pan seared ahi tuna topped with cilantro-lime butter, served with jasmine rice pilaf 11.95

grilled salmon

6 oz. atlantic salmon fillet grilled, topped with a light vinaigrette and served with jasmine rice pilaf 11.95

lemon thyme chicken

chicken breast marinated with fresh thyme, lemon juice and olive oil, grilled and served with jasmine rice pilaf 10.25

vegetarian ravioli

four cheese ravioli topped with fire roasted tomato marinara 9.95

◆ these items are lower in fat and calories. ☼ these items may be prepared in smaller portions for half price for children 12 and under. for the convenience of all our guests, please refrain from cigar and pipe smoking.

SPECIAL REQUESTS – we'll do our best to accommodate your request.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.