

# LUNCH

Offered from 11 am - 4 pm | Daily



## Appetizers

<b>*Cocktail Shrimp</b> \$15 Cocktail sauce made in house, celery, olives, assorted crackers. GF with no assorted crackers.	<b>Street Tater Tots</b> \$8 Seasoned tots topped with crisp diced pork belly, diced yellow peppers, scallions, cheddar, garlic, Nashville hot BBQ sauce & side of ranch	<b>*Spinach Jalapeno Dip</b> \$12 A creamy & zesty dip topped with broiled parmesan crust; served with corn chips. GF, V
<b>*Chicken Wings</b> \$13 Side buffalo & blue cheese dressing, celery & carrot sticks >Boneless option available	<b>Hawaiian Poke Tower</b> \$15 Layers of marinated tuna, mango avocado salsa, pickled cucumber & seaweed salad with crisp won ton & wasabi crème	<b>*Nachos</b> \$13 Topped with cheddar & jack cheese, sour cream, pico de gallo, olives. GF >Choice beef chili, chile verde or grilled chicken
<b>*Coconut Prawns</b> \$13 Made in house; served with sweet & spicy sauce	<b>*Steak Bites</b> \$13 Tender beef, asparagus & mushrooms sautéed in hoisin glaze.	<b>Potato Skins</b> \$9 Three cheeses, bacon, scallions, sour cream. GF
<b>*Chicken Cheese Quesadilla</b> \$12 Two cheeses, grilled chicken breast, with black bean salsa, sour cream & pico de gallo	<b>Brussels Sprouts</b> \$10 Manchego, local pecans	<b>*Chicken Tenders</b> \$11 Three pieces, fries

## Salads

Add a topper of bistro steak 9, prawns 8, salmon 9, chicken 5

<b>Cobb Chop</b> \$12 Lettuce blend, tomato, onion, egg, bacon, blue cheese crumbles, olives, avocado, choice of dressing. GF,V
<b>The Spa Salad</b> \$13 Power salad mix of kale, brussels sprouts, baby greens, goat cheese, pecans, cranberries, diced apples, roasted butternut squash, & honey poppy seed dressing. GF, V, K
<b>Thai Asian Crunch Salad</b> \$14 Variety of Julienne cut vegetables and fresh herbs, wonton strips, with a sesame soy and lime dressing. Topped with grilled chicken breast or grilled shrimp.
<b>*Southwest Caesar</b> \$15 Topped with our southwest corn and black bean salsa, parmesan cheese, tortilla strips, Caesar dressing. Includes blackened chicken. Add a choice of salmon 4, shrimp 4, bistro beef 4. GF, V, with no protein

PLEASE ADVISE YOUR SERVER OF ANY DIETARY RESTRICTIONS OR ALLERGIES.

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

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## Handheld Options

Served with choice of side. GF lettuce wrap option

<b>Tuna Sandwich or Melt/Half Sandwich</b>	\$12/7	<b>Hot Pastrami Sandwich</b>	\$14/8	<b>*Frenchie Burger</b>	\$14
Choice of bread, tuna salad, cheddar, lettuce, tomato, fresh avocado		Marbled rye, swiss cheese, dijon aioli, grilled red onions		Blue cheese, dijon aioli, crisp onion rings or house onion rings, arugula on a bun (Certified angus beef, Hand formed patties)	
<b>Turkey Club Sandwich/Half Sandwich</b>	\$12/7	<b>French Dip</b>	\$15	<b>*Big Valley Burger</b>	\$14
Croissant, sliced turkey, crisp bacon, fresh avocado, lettuce, tomato, onion		Smothered & cheesy, mushrooms, onions & provolone cheese; served with au jus		Cheddar cheese, bacon, l, t, o, special sauce (Certified angus beef, hand formed patties), marinated chicken breast (6oz), plant based burger (6 oz))	
		<b>*New York Steak Sandwich</b>	\$23		
		Toasted sour dough roll, & crisp onions			

## Lunch Entrees

<b>*Chicken Fettuccine Alfredo</b>	\$17	<b>*Fish and Chips</b>	\$16	<b>*Atlantic Salmon</b>	\$24
Grilled chicken breast, parmesan garlic cream sauce		Tempura beer batter, house fries, house slaw, tartar sauces		Wild rice pilaf, seasonal vegetables. GF	
<b>Tortellini Au Pesto</b>	\$16	<b>*Alaskan Halibut</b>	\$29	<b>*Steak and Fries</b>	\$23
With basil pesto cream and sundried tomatoes (Add a topper of bistro steak 9, prawns 8, salmon 9, chicken 5)		Pistachio crust, wild rice pilaf, lemon butter sauce		Charbroiled flat iron steak; topped with a bordelaise sauce and garlic butter	

## Sides \$6

<b>Fries</b>		<b>Sweet Potato Fries</b>		<b>Asparagus Spears</b>	
<b>Truffle Fries</b>		<b>Onion Rings</b>		<b>Wild Rice Pilaf GF</b>	
				<b>Seasonal Vegetable Medley GF</b>	

## Desserts

<b>Carrot Cake</b>	\$10	<b>Chocolate Lovin Cake</b>	\$10	<b>Rosa Brothers Ice Cream</b>	\$4
<b>Molten Lava Cake</b>	\$9	<b>Cheesecake - served with raspberry sauce</b>	\$9	(Ask your server for today's selection)	

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