

LUNCH

Offered from 11 am - 4 pm | Daily



Appetizers

*Cocktail Shrimp \$15 Cocktail sauce made in house, celery, olives, assorted crackers. GF with no assorted crackers.	Cajun Fun Fries \$9 Lattice cut, spiral cut, sweet onions, jalapenos, green beans tossed in our house blackening spices with fresh garlic & lemon	*Spinach Jalapeno Dip \$12 A creamy & zesty dip topped with broiled parmesan crust; served with corn chips. GF, V
*Chicken Wings \$13 Side buffalo & blue cheese dressing, celery & carrot sticks >Boneless option available	Hawaiian Poke Tower \$15 Layers of marinated tuna, mango avocado salsa, pickled cucumber & seaweed salad with crisp won ton & wasabi crème	*Nachos \$13 Topped with cheddar & jack cheese, sour cream, pico de gallo, olives. GF >Choice beef chili, chile verde or grilled chicken
*Coconut Prawns \$13 Made in house; served with sweet & spicy sauce	*Steak Bites \$13 Tender beef, asparagus & mushrooms sautéed in hoisin glaze.	Potato Skins \$9 Three cheeses, bacon, scallions, sour cream. GF
*Chicken Cheese Quesadilla \$11 Two cheeses, grilled chicken breast, with sour cream & pico de gallo	Brussels Sprouts \$9 Manchego, local pecans	*Chicken Tenders \$11 Three pieces, fries

Salads

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

Cobb Chop \$11 Lettuce blend, tomato, onion, egg, bacon, blue cheese crumbles, olives, avocado, choice of dressing. GF,V
The Spa Salad \$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
Burrata Rustica \$12 Torn burrata cheese, roma tomatoes, grilled crostini, fresh garlic, basil, capers, baby greens, olive oil & balsamic vinegar syrup. GF
*Southwest Caesar \$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.

LUNCH

Offered from 11 am - 4 pm | Daily



Handheld Options

Served with choice of side. GF lettuce wrap option

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

Lunch Entrees

*Chicken Fettuccine Alfredo Grilled chicken breast, parmesan garlic cream sauce	*Fish and Chips Tempura beer batter, house fries, house slaw, tartar sauces	*Atlantic Salmon Wild rice pilaf, seasonal vegetables. GF
Tortellini Ala Vodka Zesty tomato vodka cream sauce: Add a topper	*Alaskan Halibut Pistachio crust, wild rice pilaf, lemon butter sauce	*Steak and Fries Bordelaise and garlic butter, arugula salad

Sides

Fries	Sweet Potato Fries	Asparagus Spears
Truffle Fries	Onion Rings	Wild Rice Pilaf GF
		Seasonal Vegetable Medley GF

Desserts

Carrot Cake	Chocolate Lovin Cake	Rosa Brothers Ice Cream
Molten Lava Cake	Cheesecake - served with raspberry sauce	(Ask your server for today's selection)

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.