

LUNCH MENU



SOUP



Feature Soup – ask your server for details | 7

Classic Homemade Chili, with Smokey Sour Cream, Snowdonia Whiskey
Cheddar and Crispy Onions | 9

Add Corn Bread | 4

SALAD



Add to Any Salad

Cornmeal Crusted Tofu | 6 6oz sliced chicken breast | 7 butter poached lobster | 10

Slegers Mixed Living Greens Salad with Cherry Balsamic Vinaigrette,
Cherry Tomatoes and Shaved Watermelon Radish | 10

Caesar Salad with Crispy Pancetta, Crouton and Flaked Parmesan | 10

Red Wine Poached Pear on Baby Spinach tossed in a Dijon Vinaigrette with
sliced Red Peppers, Brie Cheese, Toasted Hazelnuts | 15

SANDWICH



All Sandwiches are served with a side Baby Greens or side Caesar or side Daily Soup

Gourmet Grilled Cheese on Multigrain Bread with an Apple Chutney and Sliced Red Onions | 12

Grilled Veggie Wrap; Assorted Grilled Seasonal Veggies, Crumbled Goat Cheese, and
Baby Greens in a Sundried Tomato Wrap | 14

“Philly” Cheese Steak Sandwich; Shaved Prime Rib on a Toasted Baguette
with Sautéed Peppers, Onions and Stonetown Grand Trunk Railroad Cheese | 16

Cornmeal Crusted Chicken Cutlet on a Toasted Baguette with Sweet Pickles,
Crisp Lettuce and a Mild Sriracha Garlic Aioli | 15

ENTRÉE



Grilled Beef Tenderloin on Roasted Fingerling Potatoes with a
Roasted Shiitake Demi Glace and Seasonal Vegetables | 33

Elk Roulade with Snowdonia Herb & Garlic Cheddar, Wilted Spinach
and Mashed Potato with Elk au Jus | 25

Feature Lasagna - Ask about today's Preparation | 18

DESSERT



Fresh Daily Dessert Selections | 9