

LUNCH MENU



SOUP



Feature Soup – ask your server for details | 9

Fresh Fruit Cold Soup | 7

SALAD



Add to Any Salad

Cornmeal Crusted Tofu | 7 6OZ Sliced Chicken Breast | 8 Butter Poached Lobster Tail | 11 Sweet & Spicy Sous Vide Steak | 15

Slegers Mixed Living Greens Salad with Cherry Balsamic Vinaigrette,

Heirloom Tomatoes and Shaved Watermelon Radish | 11

Caesar Salad with Crispy Pancetta, Crouton and Flaked Parmesan | 13

Bok Choy Leaves, Slegers Greens, Red Pepper, Toasted Hazelnuts and

Spiraled Watermelon Radish in a Chipotle Pesto Dressing | 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

Grilled Elk Burger with Blackberry and Rosemary Sauce on a Fresh Baked Bun | 17

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

Lobster Sandwich - Shallots, Garlic, Tarrogon Aioli, Parmesan, Sliced Tomatoes | 18

ENTRÉE



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

Saltimbocca Chicken Breast Wrapped in Prosciutto, Stuffed with Mozzarella and Fresh Sage | 26

DESSERT



Fresh Daily Dessert Selections | 9