

# LUNCH MENU



## SOUP



Tomato and Dill Soup | 11

Feature Soup – Ask your server for details | 13

## SALAD



*Add to Any Salad*

*6OZ Sliced Chicken Breast | 6 Butter Poached Lobster Tail | 8*

Slegers Mixed Living Greens Salad with  
Cherry Balsamic Vinaigrette, Heirloom Tomatoes  
and Spiralized Watermelon Radish | 12

Caesar Salad with Crispy House-made  
Pancetta, Crouton and  
Flaked Parmesan | 14

Ontario Asparagus, House Smoked Bacon, Pine Nuts,  
Parmesan, Maple Vinaigrette | 18

## BOWL

*Bowls are Served over your Choice of Basmati Rice,  
Vermicelli or Chow Mein Noodles*



Roast Vegetables - Seasonal Vegetables Roasted with  
Garlic, Topped with Bean Sprouts, Goats Cheese  
and Basil Infused Olive Oil | 18

Sweet & Sour Chicken - Carrots, Snow Peas,  
Water Chestnuts, Bean Sprouts  
and Shaved Almonds | 23

*Substitute Breaded Chicken for | 3*

BBQ Beef - Tenderloin, Red Onion,  
Shiitake Mushroom, Red Pepper | 26

Saffron Seafood - Shrimp, Scallop and Market Fresh  
Fish, Onion, Black Beans, Red Pepper,  
Saffron Wine Sauce | 28

Pasta of the Day - Ask about today's Preparation

## SANDWICH

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



Gourmet Baked Cheese Sandwich with Red Onions  
and Crispy House Smoked Bacon | 15

Chicken sandwich - Deep Fried with a Crispy Golden  
Herb and Spice Breading, Sriracha Aioli,  
Pickles, Lettuce and Tomato | 18

Smoked Beef Brisket Sandwich with Caramelized  
Onions and a Southwest Style BBQ Sauce | 20

Grilled Shrimp Po' Boy, Spicy Marinated Shrimp,  
Shredded Lettuce, Roma Tomato, Homemade  
Sweet Pickles and a Spicy Remoulad | 20

## DESSERT



Fresh Daily Dessert Selections | 10