

LUNCH MENU



SOUP



Classic French Onion Soup with House-Made Crouton and Gruyere Cheese | 12

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

Brussels Sprouts, Pancetta, Applewood Smoked Cheddar, Pine Nuts, Maple Vinaigrette, Crispy Fried Onions | 19

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

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

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

Philly Cheesesteak Sandwich - AAA Tenderlion on a Toasted Baguette with

Sautéed Peppers, Onions and Amber Mist Whisky Cheese | 22

DESSERT



Fresh Daily Dessert Selections | 10