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We are proud to use only antibiotic-free, cage free, hormone-free poultry and sustainably-harvested seafood.

We strive to use locally sourced and organic products.

# EXPRESS LUNCH

All of our artisan sandwiches are served with your choice of organic greens, blues, house made jicama slaw, caprese or a cup of soup.

## ARTISAN SANDWICHES

**Cuban** 7.9  
Smoked pulled pork and chicken, melted cheeses, mustard and pickles on a toasted artisan roll. GFO

**Grilled Vegetable** 8.9  
Grilled mixed vegetables topped with melted cheese on a toasted artisan roll with a creamy cheese spread. GFO V

**Crab, Shrimp & Avocado** 9.9  
Lump crab and shrimp salad on whole grain bread, greens, tomato and avocado.

**Prime Rib Sandwich** 13.9  
Sautéed mushrooms, caramelized onions, fontina cheese, horseradish sauce on a toasted artisan roll. Served with a natural au jus. GFO

## GREENS

**Salmon Asparagus Salad** 11.9  
Certified Sustainable, broiled Atlantic Salmon\*, organic greens, asparagus, tomatoes, feta cheese, walnuts, cranberries, house made lemon balsamic vinaigrette. GF

**Chicken or Shrimp Caesar Salad** 11.9  
Crisp romaine hearts, croutons, parmesan cheese, housemade Caesar dressing. Anchovies upon request. GFO

**Southwest Chicken Salad** 8.9  
House made chicken salad, organic greens, black bean salsa, tomatoes, avocado, cheddar cheese, crispy tortilla strips, house made Southwest ranch. GF

**Steakhouse Salad** 15.9  
8oz, USDA Choice Flat Iron steak\*, chopped lettuces, tomatoes, red onion, walnuts, cranberries, warm bacon, gorgonzola crumbles, house made gorgonzola dressing. GF

**Julie's Farmer Salad** 9.9  
Organic greens, tomatoes, goat cheese, walnuts, green apple, cranberries, house made balsamic vinaigrette dressing. GF HH V  
Add chicken or shrimp +6 or steak\* +10

GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian

\*Foods are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please inform your server of any allergies or intolerances.



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# L U N C H

## SLIDERS

Salmon\* 9 (2) 13 (3)  
Certified Sustainable. Broiled salmon, greens, tomato, red onions, chimi aioli. With greens.

Crab Cake 8 (2) 11 (3)  
House made, remoulade, greens, red onions. With greens.

Australian 'Kobe Beef'\* 8 (2) 10 (3)  
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With blues.

Dixie BBQ 7 (2) 9 (3)  
Smoked pulled pork and house made jicama slaw. With blues.

## TACOS Gluten Free Upon Request

Acapulco Fish 7 (1) 11 (2)  
Broiled white fish, sautéed onions, avocado, pineapple mango salsa, chimi aioli, cilantro. With greens.

Southwest Steak 7 (1) 11 (2)  
Seasoned tender steak\*, black bean salsa, sautéed onions, chipotle aioli, cheddar cheese, fresh pico, cilantro. With blues.

Cubano Pork 7 (1) 10 (2)  
Smoked pulled pork, sautéed onions, chipotle aioli, fresh pico, jicama, cilantro. With blues.

Chipotle Chicken 7 (1) 10 (2)  
Grilled chicken, sautéed onions, chipotle aioli, fresh pico, cilantro. With blues.

## FLATBREAD PIZZA

Gluten Free Upon Request

South Rim Shrimp 8.9  
Shrimp, melted mozzarella, fresh pico, avocado, cilantro.

Italiano 7  
Italian fennel sausage, mozzarella, parmesan, fresh basil.

Goat Cheese & Basil 7  
Goat cheese, mozzarella, parmesan, fresh basil. Option to add sun-dried tomatoes. V

BBQ Chicken 7  
Chicken, BBQ sauce, melted mozzarella, red onions.

Margherita 7  
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. V

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