

# LUNCH

## GREENS

### Beet + Goat Cheese 10.9

Roasted beets, organic greens, goat cheese, candied pecans, scallions, oranges. House made strawberry vinaigrette. GF VO+

### Southwest Chicken 13.9

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

### Salmon\* Asparagus 17.9

Organic certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH

## ARTISAN SANDWICHES

Gluten Free Bun +1

### Alpine Chicken 15.9

Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. Choice of side. GFO

### Crispy Chicken 14.9

Crispy chicken breast coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. Choice of side. GFO

### Prime Rib 16.9

Sauteed mushrooms, caramelized onions, fontina cheese, horseradish sauce, toasted artisan roll. Served with natural au jus. Choice of side. GFO

### Cheeseburger 15.9

7 oz. Wagyu beef\*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. Choice of side. GFO

### STH Burger 15.9

7 oz. Wagyu beef\*, pepper jack cheese, jicama slaw, sweet chili glaze, house made picante aioli, toasted potato bun. Choice of side. GFO

LUNCH HOURS :: MONDAY - FRIDAY  
OPEN - 2:30PM

GF=Gluten Free GFO=Gluten Free Option HH=Heart Healthier V=Vegetarian V+ = Vegan VO+ = Vegan Option

\*Consumer Advisory: Eating raw or undercooked foods may be hazardous. Do so at your own risk. If you have a food allergy, please speak to the owner, manager, chef or your server.