

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** 15.9

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 16.9

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

STH Burger 16.9

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

Full dinner menu also available during lunch.

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.

**All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, and sesame.