

11/26
SAMPLE
Current menu options may vary.



A la Carte Menu

SALADS AND STARTERS

- Spring Greens Salad** \$4.00
Grape Tomato, Shaved Radish, Romaine Lettuce, Arcadian Greens & Shredded Carrots.
- Seafood Cakes** \$7.00
Fish & Shrimp Cakes, Lemon-Caper Sauce.
- Baby Spinach Salad** \$5.00
Raspberry Vinaigrette, Dried Cranberries, Red Onion, Red Pepper, Toasted Hazelnuts.

ENTREES

- Grilled Steelhead** \$16.00
Passion Fruit Butter, Steamed Snow Peas, Calrose Rice
- Vegan Shepherd's Pie** \$14.00
Vegetables, Lentils, & Chickpeas, Mashed Sweet Potatoes, Seasoned Bread Crumbs.
- Stuffed Grilled Chicken Breast** \$14.00
Bacon, Swiss Cheese, Sautéed Mixed Vegetables, Quinoa Pilaf, Pablano Cream Sauce.
- Daily Special** Market Price
Ask your server about Tonight's Special.

DESSERTS

- Specialty Dessert** \$2.00
Ask your server for Tonight's specialty Dessert.
- Pumpkin & Sweet Potato Tart** \$4.00
Crème Anglaise, Pecan Praline Streusel
- Fresh Fruit** \$2.00
Seasonal fresh fruit.

Executive Chef
Sean Eveland

Sous Chef
Adam Eubanks

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SUNDAY BRUNCH

Sunday, December 02, 2018

10:00 am thru 2:00pm

HOT SELECTIONS

Scrambled Eggs

Bacon

Sausage

French Toast

Mushroom Havarti Hash

Special Entrée

∞

ENTRÉE

Italian Sausage Quiche

Cheese Grits

∞

ACTION STATION

Omelette Assorted

Waffle, Bacon Maple syrup

∞

COLD SELECTION

Fresh Biscuits with Honey Butter

Fresh Fruit

SPECIAL SALADS

Asian Noodle Salad

Poached Salmon Salad

∞

Salmon Lox Benedict

Executive Chef

Sean Eveland

Sous Chef

Adam Eubanks