ALLERGEN MENU 2017

Roasted Cauliflower Soup 8.95., (VEG,GF)

Naked Nachos 10. cheddar, jalapeno, tomatoes, olives, sour cream & salsa (V) add beef or add chicken 5.50.

Chili Lime Glazed Shrimp 16.00 sesame cocktail sauce (GF,LF)

Market Salad half/ 9.00 entrée/ 14. Crisp vegetables, white beans, heart of romaine, baby arugula, balsamic vinaigrette (V, LF, N)

Roasted Turkey Sandwich 14.00 natural turkey breast, lettuce, tomato & low fat mayo on whole grain bread with fresh fruit salad (LF)

Southwest Garden Burger 15.50 caramelized onions, avocado, jack cheese, lettuce, tomato & on whole wheat bun with fries (V)

Garganalli Melanzana 18.00. arugula, Kalamata olives, grilled eggplant,tomato,basil(V, LF) add chicken 5.50. add shrimp 7.50

*Pacific Salmon Romesco 28.75 pan seared salmon filet, creamy polenta, steamed broccollini & sauce romesco (GF)

*Spice Rubbed Sirloin Steak 29.95 pan seared 8 ounce top sirloin, cabernet demi, spring veggies & fries (GF)

*Buffalo Chop Steak 22.00

ground american bison, creamy polenta, braised shallot & fennel pan gravy (GF, LF)

Chocolate Hazelnut Torte (V, GF, N) 10. Note: Prices Subject to Change

*Consumption of undercooked meats, poultry, eggs or seafood may increase the risk of foodborne illness. Gratuity of 18% will be added to parties of 7 or more and be fully distributed to service team. V = vegetarian, VEG = vegan, LF = Low fat, N = contains nuts, GF = gluten free (Items are produced in a facility where allergens are present including but not limited to nuts, dairy, gluten, seafood, etc.)