

ALLERGEN MENU 2016

Roasted Cauliflower Soup \$8.50 (VEG,GF)

Naked Nachos \$9

Cheddar, jalapeno, tomatoes, olives, sour cream & salsa (V)

Add Beef \$3.50 Add chicken \$4

Chili Lime Glazed Shrimp \$13.95

Sesame cocktail sauce (GF,LF)

Market Salad Half/ \$8.50 Entrée/ \$11.50

Carrots, roasted fennel, blue cheese, pepitas, dried cranberry & white balsamic vinaigrette (V, LF, N)

Roasted Turkey Sandwich \$11.50

Natural turkey breast, lettuce, tomato & low fat mayo on whole grain bread with fresh fruit salad (LF)

Southwest Garden Burger \$13

Caramelized onions, avocado, jack cheese, lettuce, tomato & mayo on whole wheat bun with fries (V)

Garganalli Melanzana \$16.50

Arugula, Kalamata olives, grilled eggplant, tomato, basil(V, LF)

Add Chicken \$4 Add Shrimp \$7

***Pacific Salmon Romesco** \$25

Pan seared salmon filet, creamy polenta, steamed broccoli & sauce romesco (GF)

***Spice Rubbed Sirloin Steak** \$24.95

Pan seared 8 ounce top sirloin, Cabernet demi, spring veggies & fries (GF)

***Buffalo Chop Steak \$19.50**

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.

Gratuuity 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.)