Club Lunch Service
Prepared By Chef Emilio Gonzalez

APPE TIZERS

Soup of the Day 4 | 8
served as a cup or bowl

Seasonal Falafel & Hummus | 9
heirloom tomatoes, cucumber,
pickled red onion, quad garden tzatziki

Seasonal Fruit Platter | 10
fresh seasonal fruit, organic honey,
greek yogurt

LIGHT FARE

Panini & Soup | 14
half wild mushroom tartine, soup of the day, fresh herbs

Zucchini Noodles & Pesto | 14
grilled asparagus, glazed spinach, parmesan cheese

Spinach & Blueberry Salad | 9
toasted almonds, spinach, balsamic vinaigrette

SALADS

Garden Salad | 11
shaved seasonal vegetables, rainbow radish,
heirloom baby greens, olive oil & balsamic vinaigrette

Chopped Avocado Salad | 13
romaine lettuce, cucumber, diced mango, heirloom
tomatoes, jicama, cilantro lime vinaigrette

Vongerichten’s Kale Salad | 13
shaved serrano chilies, lemon zest, fresh mint, honey,
garlic, parmigiano Reggiano, toasted sourdough croutons,
Dijon lemon dressing

ENHANCEMENTS

Grilled Chicken 5 | Grilled Shrimp 6 | Atlantic Salmon 9

SANDWICHES*

Black Bean Burger | 16
swiss cheese, sautéed wild mushrooms, lettuce, tomato,
chipotle aioli, local brioche bun

Citrus Avocado Toast | 16
marinated cherry tomatoes, confit garlic, shaved cucumber,
rainbow radishes, mixed herbs, fresh citrus

Wild Mushroom Tartine | 18
seared mushroom medley, grilled zucchini, garlic spinach,
swiss cheese, dijon, fresh herbs, grilled sourdough

Braised Short Rib Sub | 18
fresh arugula, fontina cheese, pickled red onion, herb jus,
mustard aioli, french roll

Angus Beef Burger | 20
italian fontina cheese, nueske’s bacon jam, lettuce,
tomato, whole grain mustard aioli, highland pretzel bun

*all sandwiches are served with house made chips

SIDES

Fresh Avocado | 2

Hand Cut Fries | 3

House Side Salad | 3
**ENTRÉE SELECTIONS**

Pan Seared Cauliflower Steak | 19
*glazed farro tabbouleh, seared sweet corn, grilled zucchini squash, rainbow swiss chard, pepita chimichurri*

Old World Grain Bowl | 19
*quinoa medley, pan seared broccoli, roasted heirloom carrots, glazed jasmine rice, toasted sesame seeds, fresh ginger*

Chef’s Specialty Quiche | 17
*citrus herbed crust, light creamy custard, baby organic greens, olive oil & balsamic vinaigrette*

Wild Scottish Salmon | 23
*pan seared broccoli, roasted heirloom carrots, glazed jasmine rice, toasted sesame seeds, fresh ginger*

Pan Roasted Duck Breast | 23
*grilled sweet corn, roasted zucchini squash, asparagus, glazed rainbow swiss chard, herb citrus jus*

Grilled Pork Tenderloin | 22
*spring pea variations, roasted heirloom carrots, glazed organic spinach, charred onion jus*

**BEVERAGES**

Metropolitan Coffee | 4
*regular, iced, or decaffeinated*

Harney & Sons Tea | 4
*served with fresh lemon*

Classic Black Iced Tea | 4
*served unsweetened with lemon*

Arnold Palmer | 4

House Made Lemonade | 4

Strawberry Lemonade | 5

Mineral Water | 5

Assorted Juices | 4
*selection of orange or apple*

Soft Drinks | 4
*selection of sprite, coke, or diet coke*