Club Lunch Service
Prepared By Chef Emilio Gonzalez

APPETIZERS

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 tuna melt, soup of the day, fresh herbs

Basil Pesto Pasta | 14
glazed spinach, fresh herbs, parmesan

Summer Chopped Salad | 9
grilled zucchini, cherry tomatoes, green goddess, romaine

SALADS

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

Spinach Strawberry Salad | 13
mixed berry compote, fresh sliced plums, shaved fennel, sherry vinaigrette, toasted almonds

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 | Scottish Salmon 9

SANDWICHES *

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

Rustic BLT Sandwich | 18
neuske’s bacon, fresh roma tomatoes, crisp romaine lettuce, black pepper aioli, toasted sourdough

Wild Mushroom Tartine | 18
royal trumpet mushrooms, seared beech mushrooms, grilled asparagus, glazed spinach, garlic aioli, local sourdough

Marinated Tuna Melt | 18
fresh cherry tomatoes, green beans, kalamata olives, fontina cheese, mustard aioli, fresh herbs

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

SIDE ORDERS

Fresh Avocado | 2
Hand Cut Fries | 3
House Side Salad | 3

*all sandwiches are served with house made chips
ENTRÉE

SELECTIONS

Pan Seared Arctic Char | 23
roasted yukon gold potatoes, glazed green beans, organic spinach, caper beurre blanc, lemon preserve

Old World Grain Bowl | 19
quinoa medley, pan seared broccoli, roasted heirloom carrots, glazed swiss chard, pistachio gremolata, pickled gold raisins

Chef’s Specialty Quiche | 18
citrus herbed crust, light creamy custard, baby organic greens, olive oil & balsamic vinaigrette

Wild Scottish Salmon | 23
pan seared broccoli, roasted heirloom carrots, glazed swiss chard, pistachio gremolata, pickled gold raisins

Grilled Lamb Loin | 24
grilled zucchini, pistachio couscous, seared peppers, glazed swiss chard, citrus yogurt, fresh herbs

Basil Zucchini Noodles | 19
pan seared broccoli, preserved meyer lemon, glazed spinach, parmesan

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