## 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 grilled vegetable panini, soup of the day, fresh herbs*
- **Grilled Chicken Breast** 14
  *ginger wild rice, broccoli, chili sesame glaze*
- **Traditional Caesar Salad** 9
  *cherry tomatoes, romaine, parmesan, sourdough croutons*

### 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*
- **New England Shrimp Roll** 18
  *poached shrimp, diced fennel, fresh celery, crème fraiche, mixed herbs, meyer lemon, lobster demi, toasted brioche roll*
- **Triple Cheese Panini** 18
  *fontina, sharp cheddar, cheese curds, glazed garlic spinach, mixed herbs, thick cut brioche*
- **Grilled Vegetable Panini** 18
  *zucchini squash, royal trumpet mushrooms, red peppers, grilled asparagus, garlic spinach, 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
ENTRÉE

SELECTIONS

Pan Seared Alaskan Halibut | 24
roasted zucchini squash, grilled sweet corn, seared fennel, glazed swiss chard, fresh herbs

Old World Grain Bowl | 19
quinoa medley, seared bok choy, roasted carrots, ginger wild rice, honey miso glaze, toasted sesame seeds, micro herbs

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

Wild Scottish Salmon | 23
seared bok choy, roasted carrots, ginger wild rice, honey miso glaze, toasted sesame seeds, micro herbs

Pan Roasted Duck Breast | 23
fresh greengage plums, seared green beans, glazed spinach, roasted fennel, pinot noir plum jus

Three Cheese Ravioli | 19
rustic tomato & basil sauce, glazed spinach, confit garlic, fresh herbs, 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