**Club Lunch Service**
*Prepared By Chef Emilio Gonzalez*

### APPETIZERS

- **Chef’s Soup du Jour** | 4 | 8
  
  \textit{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 chicken waldorf tartine, soup of the day, fresh herbs

- **Grilled Chicken Stir Fry** | 14
  
  traditional vegetables, ginger rice pilaf, soy glaze

- **Arugula Apple Salad** | 9
  
  roasted green apples, cranberry vinaigrette, goat cheese

### SALADS

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

- **Fall Harvest Chopped Salad** | 13
  
  fresh apples, roasted delicata squash, pickled cranberries, candied walnuts, feta crumble, romaine lettuce, fall greens, apple cider 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 | **Scottish Salmon** | 9

### SANDWICHES *

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

- **Citrus Avocado Toast** | 18
  
  marinated cherry tomatoes, citrus preserve, fresh mixed greens, shaved seasonal vegetables, brioche

- **Midwest Muffaletta** | 18
  
  salame cotto, soppressata, capocollo di dorman, fontina cheese, olive & giardiniera salad, garlic aioli, toasted focaccia

- **Chicken Waldorf Tartine** | 18
  
  sultana green grapes, fennel shaves, roasted celery root, chiati cranberries, fresh granny smith apples, creme fraiche

- **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 Arctic Char | 23  
roasted kabocha squash, glazed kale, pickled golden raisins, seared fennel, fresh green apples

Old World Grain Bowl | 19  
quinoa medley, pan seared bok choy, roasted heirloom carrots, miso honey glaze, fresh ginger, toasted sesame seeds, fresh herbs

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

Wild Scottish Salmon | 23  
pan seared bok choy, roasted heirloom carrots, miso honey glaze, fresh ginger, toasted sesame seeds

Mallard Duck Leg Confit | 23  
roasted parsnip variations, glazed fuyu persimmons, rainbow swiss chard, merlot jus

Roasted Vegetable Polenta Bowl | 19  
pan seared wild mushrooms, glazed spinach, seared broccoli, pickled pearl onions, fresh herbs

**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

Scan the QR code below to place your pre-order for a Thanksgiving Cookie Bag!