Club Lunch Service
Prepared By Chef Emilio Gonzalez

APPETIZERS
Chef’s Soup du Jour | 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 brie & apple panini, soup of the day, fresh herbs

Grilled Chicken Breast | 14
roasted broccoli, glazed carrots, thyme jus

Traditional Caesar Salad | 9
fresh cherry tomatoes, romaine lettuce, sourdough croutons

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

Braised Short Rib Tartine | 18
pan roasted mushrooms, glazed spinach, fresh mixed herbs, horseradish aioli, herb jus, toasted sourdough

Triple Crème Brie & Apple Panini | 18
roasted butternut squash, glazed green kale, seared granny smith apples, fontina cheese, highland brioche

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

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, parmagiano Reggiano, toasted sourdough croutons, Dijon lemon dressing

ENHANCEMENTS
Grilled Chicken 5 | Grilled Shrimp 6 | Scottish Salmon 9

SIDE ORDERS
Fresh Avocado | 2
Hand Cut Fries | 3
House Side Salad | 3
ENTRÉE

SELECTIONS

Pan Roasted Pork Chop | 24  
roasted brussels sprouts, seared granny smith apples, glazed kale, apple cider jus

Old World Grain Bowl | 19  
quinoa medley, pan seared broccoli, roasted heirloom carrots, glazed swiss chard, preserved meyer lemon, micro arugula

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

Wild Scottish Salmon | 23  
pan seared broccoli, roasted heirloom carrots, glazed swiss chard, preserved meyer lemon rind, micro arugula

Roasted Cauliflower Steak | 19  
roasted cauliflower variations, glazed quinoa, green kale, pickled raisin glaze, toasted almonds, fresh herbs

Basil Pesto Tagliatelle Pasta | 20  
seared broccoli, glazed organic spinach, marinated feta cheese, fine 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