**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 mushroom melt, soup of the day, fresh herbs

Herb Polenta Bowl  
14  
roasted carrots, mixed mushrooms, seared broccoli,  
spinach

Grilled Vegetable Salad  
9  
corn, asparagus, cherry tomatoes, mixed greens, green goddess

**SALADS**

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

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**

**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

Rustic Mushroom Melt  
18  
pan seared mushroom medley, garlic organic spinach,  
aged gouda cheese, whole grain mustard, fresh thyme,  
rustic sourdough

Smoked Turkey & Avocado  
18  
fresh romaine lettuce, sliced plum tomatoes, garlic  
chipotle aioli, toasted ciabatta 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*
**ENTRÉE SELECTIONS**

Pan Seared Arctic Char | 23
*roasted celery root, glazed rainbow swiss chard, seared fennel, blood orange supremes, fresh herbs*

Old World Grain Bowl | 19
*quinoa medley, roasted butternut squash variations, grilled granny smith apples, glazed organic green kale, toasted walnuts, maple*

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

Wild Scottish Salmon | 23
*roasted butternut squash variations, grilled granny smith apples, glazed organic green kale, toasted walnuts, maple*

Confit Duck Quarter | 23
*parsnip variations, rainbow swiss chard, glazed green beans, lemon & thyme jus*

House-Made Ricotta Cavatelli | 19
*fresh basil pesto, pan seared broccoli, glazed spinach, preserved meyer lemon rind, whipped ricotta, mixed 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*

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The Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.