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 tuna salad tartine, soup of the day, fresh herbs

Grilled Amish Chicken Breast  14
seared broccoli, glazed spinach, jus

Arugula Fennel Salad  9
blood orange supremes, marinated feta, citrus vinaigrette

SANDWICHES*

Black Bean Burger  17
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

Tuna Salad Tartine  18
heirloom cherry tomatoes, sugar snap peas, fresh citrus, italian parsley, whole grain mustard aioli, fontina cheese, grilled sourdough

Wild Mushroom Melt  18
pan seared mushroom medley, garlic spinach, caramelized red onions, djon aioli, fresh mixed herbs, rustic sourdough

ANGUS BEEF BURGER  20
italian fontina cheese, nueske’s bacon jam, lettuce, tomato, whole grain mustard aioli, highland pretzel bun

*SANDWICHES: ALL SANDWICHES ARE SERVED WITH HOUSE MADE CHIPS
ENTRÉE

SELECTIONS

Seared Rainbow Trout | 23
*glazed spring pea medley, roasted heirloom carrots, rainbow swiss chard, preserved meyer lemon, chardonnay beurre blanc*

Old World Grain Bowl | 19
*quinoa medley, pan roasted parsnip variations, blood orange supremes, glazed organic spinach, brown butter, fresh herbs*

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

Wild Scottish Salmon | 23
*pan roasted parsnip variations, blood orange supremes, glazed organic spinach, brown butter, fresh herbs*

Pan Roasted Duck Breast | 23
*curried black lentils, glazed peas, roasted heirloom carrots two ways, organic spinach*

Seared Cauliflower Steak | 19
*glazed swiss chard, farro tabbouleh, roasted cherry tomatoes, fresh parsley, smoked paprika marinade, meyer lemon*

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*