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 citrus avocado toast, soup of the day, fresh herbs

Grilled Chicken Breast | 14
glazed bok choy, heirloom carrots, herb jus

Gold Beet Arugula Salad | 9
sherry vinaigrette, shaved fennel, toasted pistachios

SALADS

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

Spring Harvest Salad | 13
grilled asparagus, sugar snap peas, snow peas, radish shaves, heirloom carrots, marinated feta cheese, romaine lettuce, lemon herb 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 | 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

Pork Belly Bahn Mi | 18
hoisin soy glaze, fresno chilies, shaved carrots, fresh cucumbers, toasted sesame seeds, garlic aioli, toasted baguette

Smoked Trout Tartine | 18
english peas, cherry tomatoes, roasted yukon gold potatoes, dijon crème fraiche, fresh dill, meyer lemon, sourdough

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

*all sandwiches are served with house made chips
ENTRÉE

SELECTIONS

Pan Seared Alaskan Halibut | 24
pan roasted carrots, glazed spring pea variations, organic spinach, lemon dill beurre blanc, mixed herbs

Old World Grain Bowl | 19
quinoa medley, pan roasted heirloom carrots, glazed baby bok choy, hoisin sesame glaze, fresh ginger, toasted sesame seeds

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

Wild Scottish Salmon | 23
pan roasted heirloom carrots, glazed baby bok choy, hoisin sesame glaze, fresh ginger, toasted sesame seeds, micro arugula

Merlot Braised Beef Cheek | 24
grilled asparagus, glazed swiss chard, garlic whipped potatoes, pan roasted carrots, seared broccoli, merlot herb jus

Rustic Tomato & Olives Pasta | 19
fresh pappardelle pasta, confit garlic, glazed organic spinach, whipped herb ricotta cheese, 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

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.