

LUNCH MENU

SOUP & SALAD *Gluten-Free Options Available

Choose from any of our three soups: Tomato Basil Bisque, French Onion or the Soup of the Day and your choice of a small side salad.

Side Dinner or Caesar Salad & Cup \$10.95 | Bowl \$12.95

Side Pear & Walnut; Tuscan; Spinach & Goat Cheese; Greek Vegetable Delight & Cup \$13.45 | Bowl \$15.45

1/2 SANDWICH & SIDE DISH *Gluten-Free Bread Available

Smoked Turkey and Gouda Panini \$13.95

Smoked turkey, Gouda, bacon, green onions.

Caprese Panini \$11.45

Roma tomatoes, fresh mozzarella, basil.

Chicken and Applewood Bacon Panini \$14.45

Grilled chicken, bacon, roasted red peppers, white cheddar.

Reuben Panini \$14.45

Corned beef, sauerkraut, Swiss, Thousand Island, on light rye.

Chicken Pesto Panini \$14.45

Grilled chicken, Roma tomatoes, white cheddar, artichokes, pesto.

Turkey Avocado Panini \$13.95

Smoked turkey, Swiss, Roma tomatoes, avocado, cranberry-citrus vinaigrette.

French Dip \$14.45

Tasty roast beef sliced thin, on a French roll, served au jus with mashed potatoes.

Meatball Sub \$14.45

Our homemade meatballs with marinara sauce. The french loaf handles them perfectly, with a little pizza cheese to hold it all together. Served with a little side of spaghetti alfredo or any other side dish.

Side dishes

Tater Tots, Fresh Fruit, French Fries, Roasted Red Potatoes, Fried Potatoes, Mashed Potatoes, Sautéed Vegetables, Grilled Asparagus, Onion Rings, Creole Rice, Broccoli, Cup of Soup - **\$5.95** Cottage Cheese - **\$3.25**

Dinner Salad or Side Caesar Salad - **\$6.95** (Upgrade to a side signature salad of Pear & Walnut; Tuscan; Spinach & Goat Cheese; Greek Vegetable Delight for **\$4.45 more**)

LUNCH-SIZE SIGNATURE SALADS *Gluten-Free Options Available

2/3 size of the regular portion

Dressings: Caesar, Balsamic Vinaigrette, Cranberry-Citrus Vinaigrette, Tomato Bacon Vinaigrette, Thousand Island, Honey-Mustard, Bleu Cheese, Ranch and French.

Pear, Walnut and Fried Brie \$13.45

Spring greens with fried chunks of breaded, creamy brie cheese, with fresh pears, candied walnuts and dried cranberries with our cranberry-citrus vinaigrette dressing.
Add Grilled Chicken (\$4.25) or Grilled Shrimp (\$5.25).

Crab Cake Caesar Salad \$13.45

Crispy Maryland style crab-and-shrimp cake with a caper-tartar sauce served with a Caesar salad.

Tuscan Salad \$12.45

Spring greens with grape tomatoes, red onions, candied walnuts and gorgonzola cheese tossed with our balsamic vinaigrette.
Add Grilled Chicken (\$4.25) or Grilled Shrimp (\$5.25).

Greek Vegetable Delight Salad \$13.45

Spinach and spring greens with feta cheese, grape tomatoes and kalamata olives tossed in our balsamic vinaigrette & topped with grilled asparagus and red bell pepper rings.
Add Grilled Chicken (\$4.25) or Grilled Shrimp (\$5.25)

Louisiana Shrimp Salad \$16.95

5 Cajun shrimp with a Creole remoulade dressing, with roasted red potatoes, egg, a little Andouille sausage, tomatoes and gorgonzola cheese over romaine lettuce.

Spinach and Goat Cheese Salad \$12.95

Baby spinach greens, eggs, crispy prosciutto and crumbled goat cheese, drizzled with our tomato and bacon vinaigrette.
Add Grilled Chicken (\$4.25) or Grilled Shrimp (\$5.25).

Cedar Salmon Salad \$16.95

Cedar grilled North Atlantic salmon with a balsamic glaze on top, on Spring greens with grape tomatoes, red onion and pine nuts, tossed with our cranberry-citrus vinaigrette.

Dinner Salad \$10.45

Mixed spring greens, grape tomatoes, red onions, croutons and your choice of dressing.
Add Grilled Chicken (\$4.25) or Grilled Shrimp (\$5.25).

Caesar Salad \$11.45

Romaine lettuce tossed with Caesar dressing, Parmesan cheese and croutons.
Add Grilled Chicken (\$4.25) or Grilled Shrimp (\$5.25).

PERSONAL PIZZAS *Gluten-Free Available

Choose from one of our specialty pizzas below or create your own.

Luka Garza - \$14.95 | Sausage, mushroom, green pepper with provolone and mozzarella cheese.

Joe Wieskamp - \$14.95 | Pepperoni, sausage, black olives, green olives with provolone and mozzarella cheese.

Kathleen Doyle - \$14.95 | Roasted garlic oil base, fresh tomatoes, fresh basil and fresh mozzarella with provolone & mozzarella cheeses. Traditional Italian pizza, perfect for our oven.

Makenzie Meyer - \$14.95 | Sausage, pepperoni, fresh mushrooms and onions with provolone and mozzarella cheese.

Megan Gustafson - \$14.95 | Sausage and pepperoni.

Nicholas Baer - \$14.95 | BBQ chicken, bacon, pineapple on a BBQ base with provolone and mozzarella cheeses.

Ally Disterhoft - \$14.95 | All meat: ground beef, Italian sausage, pepperoni, bacon and Canadian bacon.

Acie Earl - \$14.95 | Alfredo sauce instead of pizza sauce, spinach (tossed in garlic oil), chicken, feta and provolone and mozzarella cheeses.

Jarrold Uthoff - \$14.95 | Taco pizza: Refried bean & taco sauce instead of pizza sauce, ground beef, colby jack cheese, lettuce, tomatoes and taco chips.

Matt Gatens - \$14.95 | Supreme: pepperoni, Italian sausage, mushroom, green pepper, black olives and onion with provolone and mozzarella cheese.

Ryan Bowen - \$14.95 | All vegetables: roma tomatoes, broccoli, green peppers, onions, black olives, green olives and artichoke hearts.