



(choose one from each course)

## FIRST COURSE

#### **HOUSE SALAD**

mixed greens with sliced red onion, cherry tomatoes, & carrots with choise of dressing

#### CAESAR SALAD

chopped romaine hearts, parmesan cheese, & ceasar dressing

#### FRENCH ONION SOUP

onion soup with baked swiss cheese

# SECOND COURSE

#### FALAFEL PLATTER

falafel bites served with hummus, jasmine rice, & roasted root vegetables

#### TEX MEX TURKEY BURGER

8oz. turkey burger, pepperjack cheese & chipotle mayo, topped with poblano/corn relish & avocado, served over a crispy corn tortilla

#### COBB SALAD

iceberg lettuce, scallions, egg, tomato, bacon, avocado, blue cheese crumbles, grilled chicken & balsamic vinaigrette

#### BLUE CHEESE BURGER

8oz. certified angus beef patty with pickled red onion, sliced blue cheese, rosemary mayo, lettuce, & tomato served on a gluten free bun

#### CHOPPED SALAD

romaine & iceberg mix with tomato, bacon, blue cheese crumbles, scallions, grilled chicken & sweet onion-citrus vinaigrette

### THIRD COURSE

SORBET

lemon, mango or raspberry

**GELATO** 

vanilla, chocolate or turtle cheesecake

KEY LIME PIE

with fresh whipped cream & garnished with lemon zest

#### GLUTEN FREE MENU ALSO AVAILABLE

Note: Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

\*This menu is designed for each guest to enjoy individually.