

SERVED LUNCH

Pricing is based upon a One Hour Service Time | 25 Guest Minimum
All Meals Include Iced Tea or Lemonade, Water and Assorted Cookies | Menu Available Until 2pm

WRAPS

Choice of One Wrap | All Served on Grilled Flour Tortilla Wrap with House-Made Potato Chips \$12

CLASSIC CLUB | Ham, Turkey, Bacon, American Cheese, Lettuce, Tomato, Mayo

VEGETABLE | Spinach, Tomato, Broccoli, Onion, Bell Pepper, Hummus, Mozzarella

GOURMET CHICKEN SALAD | House Made Chicken Salad, Lettuce, Tomato

*Chicken Salad Contains: Grapes, Pecans

BOWLS

Served with Fresh Rolls & Butter | Add a Side Garden Salad -or- Side Caesar Salad \$4

NOODLE | Rice Noodle, Portobello, Red Onion, Spinach, Roasted Pepper, Artichoke Heart, Julienne Zucchini, Frizzled Leek, Roasted Tomato, White Wine Broth \$16

DECONSTRUCTED FALAFEL | Quinoa, Spice Roasted Chickpeas, Lettuce, Cucumbers, Tomatoes, Hummus, Fiery Tahini Dressing \$16 (V)

PASTA FRESCA | Linguini, Grilled Chicken, Crushed Tomato, Fresh Basil, Olive Oil, Roasted Garlic, Chardonnay Butter Sauce, Shaved Parmesan \$18

GRILLED SHRIMP ALFREDO | Fettuccini, Grilled Shrimp, Broccoli, Fire Roasted Tomato, House Alfredo \$21

TERIYAKI SALMON | House Fried Rice, Grilled Salmon, Asian Vegetables, Scallion, Toasted Sesame Seed \$22

SALADS

Fresh Rolls & Butter | Add Chicken \$4 -or- Salmon \$6 -or- Shrimp \$8

CAESAR | Romaine, Radicchio, Parmesan, House-Made Croutons, Creamy Caesar Dressing \$12

SUMMER BERRY | Baby Lettuce, Strawberries, Sliced Almonds, Blueberries, Goat Cheese, Raspberry Vinaigrette \$13

APPLE HARVEST | Mixed Greens, Sliced Apple, Smoked Cheddar, Walnuts, Dried Cranberries, Honey Vinaigrette \$13

COBB SALAD | Romaine & Iceberg Lettuce, Bacon, Avocado, Hard Boiled Egg, Bleu Cheese, Tomatoes, Balsamic Vinaigrette \$13

TENDERLOIN & WEDGE SALAD | Braised Tenderloin Tips, Classic Wedge Salad with Bacon, Crumbled Bleu Cheese, Diced Tomato, Ranch Dressing \$22

SOUP & SANDWICH

Soup of the Day and Choice of One Sandwich with House-Made Potato Chips \$16

STEEL CITY | Pastrami, Turkey, Swiss, Honey Dijon, Cole Slaw, Marble Rye

HAM & CHEESE | Applewood Smoked Ham, Cheddar, Tomato, Lettuce, Honey Mustard, Pretzel Roll

TUSCAN CHICKEN | Grilled Chicken, Pesto Parmesan Aioli, Greens, Roasted Tomato, Fresh Mozzarella, Toasted Ciabatta

BLACK ANGUS HERO | Roast Beef, Greens, Grilled Red Onion, Boursin, Horseradish, Steak Roll

ENTREES

Fresh Rolls & Butter | Add Side House -or- Caesar Salad \$4

GARDEN LUNCH | California Quiche (Avocado, Tomato, Spinach, Swiss), Broccoli Salad, Fruit Salad \$15

PARMESAN CRUSTED CHICKEN | Pan Seared Chicken Breast, Herbed Parmesan Breadcrumbs, Cavatappi, Vodka Cream \$16

CHICKEN JARDINIÈRE | Sautéed Chicken Breast, Matchstick Vegetables, Brown Butter Sauce, Linguini, Herbs \$18

MOM'S BLUE PLATE | House Made Meatloaf, Frizzled Onions, Rich Demi, Rustic Potato Mash, Buttered Peas \$18

FISH & CHIPS | Ale Battered Cod, Fresh Cut Fries, Creamy Coleslaw, Malt Vinegar, Tartar \$18

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax