## CASUAL LUNCH

#### ARTISAN SANDWHICHES AND WRAPS Served with kettle chips

Garden Delight Wrap \$15.50 Chicken Caesar Wrap \$15.50 Pesto Chicken and Provolone \$15.50 Tuna Salad on Croissant \$15.50 Jersey Shore Sub \$15.50 roasted vegetables, chunky curried hummus, cucumbers and shredded lettuce (vegan) grilled chicken, crisp romaine, parmesan, croutons, housemade garlic caesar dressing sliced chicken, provolone, roasted red pepper, onion and spinach with pesto on ciabatta house albacore tuna salad mix on soft croissant

sliced ham, salami, and prosciutto with provolone, lettuce, tomato, pepperoncini

## HOT SANDWICHES

Chicken Melt \$16.50 Chicken Gyro Flatbread \$16.50 Barbecued Pulled Pork \$16.50 Meatball Marinara Grinder \$16.50 Braised Beef Dip \$16.50 hot sliced herb chicken with provolone and carmelized onion, served with rich gravy roasted chicken, tomato, feta, cucumber with a tzatziki in an herb oiled pita tender pulled pork tossed with our house barbecue sauce and tangy slaw on brioche large house meatballs with our rustic marinara and shredded mozzarella tender braised beef, Swiss cheese and caramelized onions, served with our au jus

### LUNCH BOX COMBO

Lunch Box Combo \$17.50 Classic Deli Sandwich (ham, turkey, roast beef, or vegetarian egg salad with cheese, lettuce, tomato, pickle) with Kettle Chips Picnic Salad of the Day House-made Cookie

#### ENTREE SALADS

Served with an herb oiled artisan roll

Gourmet Garden \$15.50	hard boiled egg, garbanzo beans, tomato, cucumber, carrot ribbons, sliced red onions, buttery black olives, cheddar cheese, served with house made ranch or herb vinaigrette
Roasted Chicken Caesar \$15.50	roasted chicken, house-made garlic croutons, parmesan ribbons, housemade roasted garlic Caesar dressing
Ranch House Chef \$16.50	grilled chicken and sliced ham, tomato, cucumber, carrot ribbon, sliced red onion, buttery black olives, served with ranch or herb vinaigrette
Chicken Waldorf \$16.50	grilled chicken, sliced apple, crisp celery, tart grapes and walnuts, served on a bed of mixed greens with a tangy creamy vinaigrette
Italian Chop Chop \$17.50	sliced ham and salami ribbons, garbanzo beans, sliced red onion, tomato, cucumber, buttery black olives, pepperoncini, feta, served with an herb vinaigrette
Southwest Chicken \$17.50	grilled chicken, black beans, roasted corn, tomato, buttery black olives, cheddar cheese, guacamole, served with ancho chili cream dressing and chips instead of a roll
Braised Beef Taco Salad \$18.00	braised pulled beef, black beans, roasted corn, tomato, buttery black olives, cheddar cheese, guacamole, served with an ancho chili cream dressing and chips instead of a roll



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness, especially if you have certain medical conditions.

# PRE-DESIGNED LUNCH BUFFET



Build Your Own Taco Bar \$23.00

House refried beans, Mexican red rice, flour or gluten free tortillas, assorted sides of salsa, shredded lettuce, cilantro, shredded cheese and sour cream. Choice of grilled chicken or pork carnitas. Choose braised beef for \$3.50

#### Traditional Chicken Dinner \$22.00

Braised chicken thighs and root vegetables in a rustic gravy with mashed potatoes, seasonal vegetables and garlic oiled artisan rolls

#### Americana Picnic \$22.00

Barbecue pulled pork with a brioche bun, classic tangy slaw, chef macaroni and cheese and molasses baked beans

#### Mediterranean Buffet \$22.00

Roasted chicken with tzatziki, aromatic rice pilaf, seasonal vegetables and herb oiled flatbread

#### Build Your Own Rice Bowl \$22.00

Coconut rice, seasonal vegetables with assorted sides of Hoisin sauce, green onions, marinated cucumbers, boiled egg and toasted peanuts. With a choice of grilled chicken or pulled pork, choose braised beef for \$3.50

#### Italian Comfort \$22.00

Grandmas meatballs with rustic marinara over fettuccine noodles, caesar salad and garlic bread

#### Bangers and Mash \$21.00

Local smoky sausage, mashed potatoes, roasted red onion, peppers and cabbage with garlic and herb oiled artisan rolls

#### **Build Your Own Sliders Display** \$19.00

Soft brioche and Hawaiian rolls with a display of cheeses and condiments, lettuce, tomatoes, pickles and caramelized onions. Served with a classic pasta salad and kettle chips. Choice of braised herb chicken, pulled pork. Choose braised beef or shrimp salad for \$3.50

