

# Lunch Menu

## STARTERS

### **Burrata Fresca 12**

House Made Burrata, Grilled Country Bread, Roasted Peppers, Overnight Tomatoes, Balsamic Reduction, Basil, Olive Oil

### **Grilled Bison Sliders 15**

Caramelized Cabernet Onions, Gorgonzola Cheese, Sweet Pepper Ketchup

### **Angry Chicken Wings 12**

Spicy Korean Chili Paste, Mango Slaw, Sesame, Scallions

### **Prosciutto Wrapped Shrimp 13**

Red Pepper Vinaigrette, Three Cheese Grits, Roasted Garlic Aioli

### **Baked Avocado 12**

Stuffed with Gorgonzola, Prosciutto, Roasted Garlic and Peppers, Chianti Glaze, Pepperoncini

### **Parmesan Polenta Fries 9**

Mornay Dipping Sauce, Truffle Oil, Chives

### **Crispy Tempura Asparagus 9**

Tossed with Shaved Parmesan and Lemon Juice served with Chipotle Ranch Dip

### **Warm Crab and Artichoke Dip 11**

House Made Potato Chips

### **Sweet and Spicy Calamari 12**

Seaweed Salad, Mango and Julienne Vegetable Salad with Thai Dressing

## SOUP AND SALAD

### **Soup of the Day 6**

Created Daily

### **Clam Chowder 8**

Baby Clams, Applewood Bacon, Fresh Thyme

### **French Onion Soup Au Gratin 7**

Swiss Cheese, Pernod, Sourdough Crouton, Parmesan Cheese

### **Classic Caesar Salad 8**

Romaine, Parmesan Cheese, Garlic Croutons

### **Kale and Apple Salad 8**

Candied Walnuts, Crispy Pancetta, Dried Cherries and Maple-Apple Vinaigrette

### **Garden Salad 6**

Mixed Greens, Cherry Tomatoes, Julienne Carrots, Broccoli Sprouts, Red Onion, Cucumber

### **Berry Spinach Salad 8**

Fresh Seasonal Berries, Toasted Pistachio's, Dried Cranberries, Blue Cheese Crumbles, Citrus- Honey Vinaigrette

### **Cobb Salad 13**

Roasted Turkey, Hard Boiled Eggs, Tomatoes, Applewood Bacon, Avocado, Black Olives, Blue Cheese

## LUNCH FEATURES

### **Pork Roast Sandwich 10**

Garlic Spinach, Pepper Ragu, Provolone Cheese, Hoagie Roll, Au Jus

### **Albacore Tuna Salad Sandwich 10**

Fresh Baked Albacore Salad, Lettuce, Tomato on Whole Grain Bread

Make it a Melt.....Cheddar, Avocado, Bacon **13**

### **Smoked Kobe Brisket Panini 12**

Coffee-Chipotle BBQ sauce, Pepperjack Cheese, Grilled Onions on Focaccia

### **Caprese Panini 9**

Focaccia, Basil Pesto, House Made Burrata, Tomatoes, Prosciutto

### **T.A.B. 11**

Roasted Turkey Breast, Avocado, Bacon, Sprouts, Lettuce, Tomato,  
Whole Grain Mustard and Mayo on Whole Grain Bread

### **Open Faced Turkey Meatloaf Sandwich 10**

Toasted Sourdough, Stuffing, Pan Gravy, Cranberry Sauce, Garlic Green Beans

### **Pala Mesa Burger 10**

Lettuce, Tomato and Red Onion on a Brioche Bun

### **Black & Blue Burger 11**

Cajun Spice, Cheddar Cheese, Grilled Onions, Gorgonzola Dressing  
On a Brioche Bun

### **Eddie's Grilled Chicken Burger 12**

Fresh Ground Chicken Patty, Avocado, Pepper Jack Cheese,  
Lettuce, Tomato on a Brioche Bun

### **Aqua Terra Veggie Burger 9**

House Made Burger, Garlic Mushrooms, Lettuce, Tomato, Onion on a Brioche Bun  
Served with Steamed Broccolini

### **Seared Albacore Tuna Wrap 11**

Cabbage, Cucumber, Avocado, Nori, Soy Sauce, Brown Rice, Wasabi Sour Cream,  
Spinach Tortilla and 7 Spice Wonton Chips

### **Blackened Salmon Tacos 14**

Mango-Avocado Salsa, Grilled Corn, Orange Jalapeno Sour Cream, Cotija Cheese,  
Green Cabbage, Spanish Rice, Chips and Hot Sauce

### **Salmon Club 14**

Grilled Salmon, Cucumbers, Baby Spinach, Lemon-Caper Aioli,  
Applewood Bacon on House Focaccia Bread

### **Rueben 11**

Sliced Corn Beef, House Made Sauerkraut, Swiss Cheese, 1000 Island Dressing, Rye Bread

### **Fish & Chips 13**

Stone Pale Ale Battered Alaskan Cod, House Made Tartar Sauce, Fries

### **Prosciutto Wrapped Shrimp Salad 14**

Roasted Peppers, Julienne Apples, Cherry Tomatoes, Cucumbers,  
Maple-Apple Vinaigrette, Baby Spinach

### **Balsamic Chicken Salad 12**

Gold Beets, Roasted Brussel Sprouts, Dried Cherries, Overnight Tomatoes,  
Gorgonzola Dressing, Baby Greens

## **Executive Chef Sean Sullivan**

Please notify your server if you have any food allergies.  
Raw or undercooked food may be a risk to your health.  
An 18% gratuity will be added to tables of eight or more.