

Lunch at



from 11:00 am to 2:30

Salads

Cobb

Flank Steak Hearts of Romaine, Crispy Bacon, Tomato, Avocado, Kalamata Olives, Egg and House Roasted Garlic Dressing

Chicken

Julienned Mango, Green Onions, Roasted Bell Peppers, Cucumber
with Sesame Mandarin Vinaigrette

Grilled Ginger Salmon

Organic Mixed Greens, Roasted Bell Peppers,
Caramelized Onions, Avocado, Mango Salsa and Balsamic Vinaigrette

French Style Quiches

Served with House Organic Salad

Bacon

Crispy Applewood Smoked Bacon and Black Forest Ham, Sauteed Shallots topped with Gruyere cheese, Creme Fraiche on a Thin Homemade Crust.

Veggie

Organic Spinach, Shiitake Mushrooms and Youkon Gold Potatoes Topped with Fresh Mozzarella, Creme Fraiche on a Thin Homemade Crust

Tuna

Albacore Tuna, Tomatoes, Bell Pepper and Basil Topped with Fresh Mozzarella Cheese and Creme Fraiche on Homemade Dijon Thin Crust

Burgers and Sandwiches

Served with Organic Greens or Garlic fries.

The Classic Burger

Add Cheddar | Swiss | Mozzarella | Blue Cheese

Add Grilled Onions | Mushrooms

Add Apple Wood Smoked Bacon | Avocado

Wild Salmon Burger

Topped with Sesame and Cilantro Cabbage Slaw

Grilled Flank Steak Sandwich

Chipotle Aioli, Crispy Onions, Tomato and Lettuce

Al Pastor Chicken Sandwich

Bacon, Avocado, Pickled Onions, Lemon Aioli, Tomato and Lettuce

Sides

House Organic Salad | Garlic Fries or French Fries

Soup Cup | Bowl

Chef Blanca Arechiga