RESTAURANT

LUNCH MENU

HARVEST SANDWICHES

all sandwiches served on house made bread with choice of fries or marinated vegetable salad

LOADED BLT

apple wood smoked bacon, green leaf lettuce, tomato, guacamole, chipotle mayonnaise, fried egg, sourdough boule

\$15

HARVEST BURGER

prime blend of chuck and brisket, lettuce, tomato, red onion, apple wood smoked bacon, tillamook smoked cheddar, spiral cut fries

\$17

GRILLED VEGETABLE SANDWICH'

grilled zucchini and onion, fresh mozzarella, tomato, lettuce, fresh basil, focaccia

\$14

FRENCH DIP*

shaved prime rib, provolone cheese, caramelized onion, au jus, horseradish, french demi baguette \$15

ROASTED CHICKEN CLUB* •

grilled chicken, smoked bacon, tomato, lettuce, red onion, dijon-mayonnaise, focaccia

\$15

CAJUN SALMON SANDWICH

open faced blackened salmon filet, pickled red onion, fresh arugula, cilantro aioli, grilled crostini

\$16

HALF & HALF COMBO

choose two: salad, soup, or half sandwich *sandwich choice of chicken club, french dip, or grilled vegetable sandwich

\$16

gluten free bread available \$0.50

MAIN DISHES

PAN SEARED SALMON @

saffron beurre blanc, roasted red potatoes, angel hair zucchini \$24

HOUSE MADE MEATLOAF

sweet ketchup, french green beans, mashed yukon gold potatoes

\$18

STEAK & FRIES @ @

8 oz hanger, lemon garlic remoulade, caramelized carrots, spiral cut fries

\$25

HALIBUT TACOS (2)

tempura battered halibut, chipotle ranch, shredded cabbage, avocado, pico de gallo, queso fresco, fresh lime, sour cream, lemon-jasmine rice

\$19

LEMON-ROSEMARY

ROASTED CHICKEN @ chef's vegetables, roasted red potatoes, natural jus

\$19

SEASONAL PASTA

orecchiette, zucchini, toasted white corn, fresh basil, garlic butter cream sauce, shaved parmesan

\$19



G Gluten Free



Dairy Free

Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

RESTAURANT

– LUNCH MENU –

STARTERS

SWEET CHILI SHRIMP NACHOS

tortilla crisps, queso fresco, pico de gallo, guacamole. sweet chili sauce

full \$16 / half \$12

SPINACH ARTICHOKE DIP

roasted artichoke dip, pita chips

\$13

CHEESE & FRUIT **BOARD**

local beehive cheeses, fresh & dried fruits, candied walnuts, housemade artisan bread

full \$16 / half \$12

SOUPS

HARVEST SEASONAL SOUP TOMATO BASIL

croutons, shaved italian cheeses

\$8.50 / \$5 with entrée

FRENCH ONION SOUP

toasted crouton, goat cheese, swiss, gruyere

\$8.50 / \$5 with entrée

SALADS

ICEBERG WEDGE @

heirloom tomatoes, red onion, apple wood smoked bacon, blue cheese crumbles, buttermilk blue cheese dressing

\$11 / \$5.50 with entrée

CAESAR SALAD

local semi-dried tomatoes. shaved italian cheese, herbed croutons, house caesar dressing

\$11/ \$5.50 with entrée

MEDITERRANEAN CHICKEN SALAD

grilled chicken breast, spinach, harvest greens, heirloom tomatoes, cucumbers, kalamata olives, edamame, feta, shaved red onions, lemon caper vinaigrette, served with warm pita bread

\$16.50

TURKEY COBB SALAD @

mixed greens, house-roasted turkey, smoked bacon, avocado, tomato, boiled egg, red onion, crumbled blue cheese, red wine vinaigrette

\$15

HARVEST SEASONAL SALAD @ harvest mixed greens, kale, sliced radish, red grapes, cinnamon almonds, feta cheese, agave citrus vinaigrette

\$11 / \$5.50 with entrée

UPGRADE YOUR SALAD

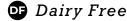
Salmon \$13

Steak \$13

Chicken \$9



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We may add an 18% gratuity to parties of 6 or more