

# Lunch Menu

## Starts

<b>TOMATO SOUP</b>	Cup \$4	Bowl \$6
<b>CHEF'S SELECTION SOUP</b>	Cup \$4	Bowl \$6
<b>TRUFFLE FRENCH FRIES</b>		\$6
<i>Tomato Relish and Three Onion Dip</i>		
<b>SWEET POTATO FRIES</b>		\$7
<i>Served with Bacon-Cilantro Dipping Sauce</i>		
<b>HOUSEMADE POTATO CHIPS</b>		\$1.5
<b>SWEET POTATO TATER TOTS</b>		\$5
<b>CALIFORNIA CAPRESE</b>		\$11
<i>Fresh Mozzarella, Purple Basil, Tomato, Avocado, Red Pepper Pesto, Pine Nuts &amp; Balsamic Glaze</i>		

## Salads

<b>CANYONS SALAD</b>		\$7
<i>Cucumber, Tomato, Feta Cheese, Pine Nuts, and Red Wine Vinaigrette</i>		
<b>Grilled Chicken Add \$4, Steak Add \$5, Salmon Add \$7</b>		
<b>CAESAR SALAD</b>		\$9
<i>Romaine Lettuce, Garlic Croutons, Grana Padano and Sliced Strawberries</i>		
<b>Grilled Chicken Add \$4, Steak Add \$5, Salmon Add \$7</b>		
<b>COBB SALAD</b>		\$12
<i>Butter Lettuce, Romaine, Roasted Chicken, Blue Cheese, Bacon, Avocado, Boiled Egg and Buttermilk Dressing</i>		
<b>SPINACH SALAD</b>		\$11
<i>Baby Spinach, Cremini Mushrooms, Egg, Red Onion Roasted Tomato, Bacon, Goat Cheese and Dijon Balsamic Vinaigrette</i>		
<b>GRILLED SALMON &amp; COUS COUS SALAD</b>		\$14
<i>Mixed Greens, Papaya &amp; Avocado Relish, Raspberry Vinaigrette and Cous Cous</i>		
<b>SEARED AHI SALAD</b>		\$13
<i>Sugar Snap Peas, Crispy Wontons, Bean Sprouts, Baby Corn and Sesame Soy Vinaigrette</i>		
<b>WILD ARUGULA SALAD</b>		\$13
<i>Poached Pears, Candied Walnuts, Blue Cheese, Dried Cranberries, Tart Cherries and Balsamic Glazed Certified Angus Beef Skirtsteak</i>		

## Warm Plates

<b>CHICKEN AND MUSHROOM POT PIE</b>		\$12
<i>Hearty Veggies and Fresh Herbs</i>		
<b>GINGER GLAZED SALMON</b>		\$14
<i>Broiled Salmon, Stir Fry Vegetables and Almond Sesame Rice</i>		
<i>Substitute Chicken Add \$12</i>		
<b>Recommended Pairing - 2010 King Estate Oregon Pinot Gris \$10</b>		
<b>FARMERS MARKET PENNE PASTA</b>		\$11
<i>Fire Roasted Red Pepper Pesto Sauce, Artichokes, Cherry Tomatoes, Broccolini, Basil, Pine Nuts and Parmesan Cheese</i>		
<b>GOUDA MAC &amp; CHEESE</b>		\$12
<i>Prosciutto, Fresh Sweet Peas, Truffle Oil, Shaved Parmesan</i>		
<b>Recommended Pairing - 2010 Fetzer Chardonnay \$6</b>		
<b>SAUSAGE &amp; HASH</b>		\$13
<i>California Artisanal Sausage, Fingerling Potatoes w/ Peppers &amp; Onions, Parmesan and 2 Fried Eggs</i>		
<b>Recommended Pairing - Karl Strauss Oktoberfest \$7</b>		
<b>FISH &amp; CHIPS</b>		\$13
<i>Beer Battered Snapper &amp; Lemon Caper Aioli</i>		
<b>Recommended Pairing - Heineken \$7</b>		
<b>BEER BATTERED FISH TACOS</b>		\$12
<i>Beer Battered Red Snapper, Shredded Red Cabbage, Pico de Gallo, Shredded Cheese, Roasted Salsa &amp; Chipotle Sour Cream</i>		
<b>Recommended Pairing - Corona \$6.5</b>		
<b>BRAISED SHORT RIB TACO</b>		\$11
<b>MUSSELS &amp; FRIES</b>		\$13
<i>Beer Steamed Mussels, Chorizo, Cilantro, Garlic, Chipotle Red Pepper Aioli and Served with Parmesan Truffle Fries</i>		
<b>Recommended Pairing</b>		
<b>2009 Robert Hall Paso Robles Viognier \$9</b>		
<b>SQUASH BLOSSOM QUESADILLA</b>		\$9
<i>Squash Blossoms, Fire Roasted Poblano Chile's, House Salsa and Chipotle Sour Cream</i>		

<b>FRIED CALAMARI</b>		\$9
<i>Panko Crusted with Cilantro Bacon Aioli and Sweet Chili Sauce</i>		
<b>AHI WRAPS</b>		\$11
<i>Four Wraps Made of Butter Lettuce, Seaweed Salad, Avocado and Wasabi Aioli, Soy Dipping Sauce</i>		
<b>FRIED OKRA</b>		\$8
<i>Served with Honey Mustard and Chipotle Sour Cream</i>		
<b>WHITE BEAN HUMMUS</b>		\$9
<i>Chef Choice Hummus, Tapenade, Flatbread, Roasted Garlic</i>		

## Sandos

<i>Choice of Housemade Potato Chips, Criss Cut Fries, Cottage Cheese, Cole Slaw or Fresh Fruit. Substitute Truffle Fries or Sweet Potato Fries \$3</i>		
<b>GRILLED CHEESE AND TOMATO SOUP</b>		\$10
<i>Fontina, Swiss and Cheddar Cheeses</i>		
<b>WIDE OPEN ALBACORE TUNA SANDWICH</b>		\$11
<i>Roasted Peppers, Lemon Aioli, Avocado &amp; Crispy Capers</i>		
<b>Choice of Melted Swiss Cheese Add \$2</b>		
<b>GRILLED CHICKEN SANDWICH</b>		\$11
<i>Chicken Breast, Lettuce, Swiss Cheese, Basil Mayonnaise and Tomato</i>		
<b>Avocado Add \$1, Bacon Add \$2</b>		
<b>SPICY CHICKEN SANDWICH</b>		\$12
<i>Jalapeno Bacon Aioli, Crispy Onions, Pepperjack Cheese</i>		
<b>COUNTRY CLUB SANDWICH</b>		\$9
<i>Smoked Turkey, Apple Wood Bacon, Lettuce, Tomato, Mayo and Fried Egg</i>		
<b>FRENCH DIP</b>		\$12
<i>Thinly Sliced Roast Beef, Horseradish Cream, Swiss Cheese and Au Jus</i>		
<b>KOBE BEEF SLIDERS</b>		\$11
<i>Lettuce, Pickle, Tomato, Onion, Mayo, Spicy Ketchup, Smoked Cheddar on a Brioche Bun</i>		
<b>CHEESEBURGER</b>		\$9
<i>1/3 Pound Certified Angus Beef, Lettuce, Tomato, NY White Cheddar, Pickle</i>		
<b>TURKEY BURGER</b>		\$10
<i>Ground Turkey Patty, Caramelized Red Onion, Lettuce, Pickle, Avocado Slices, Swiss Cheese and Chili Sauce</i>		
<b>WILD BOAR BURGER</b>		\$11
<i>House Made Wild Boar Pattie, Applewood Bacon, Fried Egg, Aged White Cheddar &amp; Honey Mustard</i>		
<b>Recommended Pairing - IPA Stone \$7</b>		
<b>BISON BURGER</b>		\$13
<i>House Made Durham Bison Pattie, Beer Braised Onions, Mushrooms, Danish Blue Cheese &amp; BBQ Sauce</i>		
<b>Recommended Pairing - Bass Ale \$7</b>		
<b>BBQ SHORT RIB SLIDER</b>		\$11
<i>BBQ Pulled Short Rib, Cole Slaw &amp; Smoked Jack Cheese</i>		
<b>FRIED OYSTER PO BOY</b>		\$13
<i>Buttermilk Oysters, Butter Lettuce, Tomatoes, Pickles, Red Onion and Lemon Caper Aioli</i>		
<b>ROASTED VEGETABLE WRAP</b>		\$10
<i>Seasonal Hummus, Feta Cheese, Olive Tapenade, Grilled Zucchini, Asparagus, Red Pepper &amp; Portabello Mushroom</i>		
<b>BLTA CHICKEN SALAD WRAP</b>		\$11
<i>Applewood Bacon, Lettuce, Tomato, Avocado &amp; Citrus Jalapeno Chicken Salad</i>		
<b>SMOKED TURKEY PANINI</b>		\$11
<i>Smoked Turkey, Swiss Cheese &amp; Cranberry Horseradish Coleslaw</i>		
<b>CHICKEN FLORENTINE PANINI</b>		\$11
<i>Thinly Sliced Garlic Chicken, Artichoke Spinach Spread, Roasted Red Peppers &amp; Swiss Cheese</i>		
<b>REUBEN PANINI</b>		\$11
<i>Pastrami, Sauerkraut, Swiss Cheese, and Russian Dressing on Pumpernickel Rye Bread</i>		

20% gratuity will be added to parties of 8 and more



EXECUTIVE CHEF: DANIEL PUNDIK