

Fireside Lunch

July 13th – August 8th

Starters

- Soup of the Day**- A homemade specialty soup prepared daily in house. Please see your server for today's option. \$2.75
- Soup of the Week**- A homemade specialty prepared for the week. Please see your server for this week's option. \$2.75
- House Salad** 🌿 -Mixed greens, carrots, tomatoes, and cucumber. \$2.75 (10 cal.)
- Carrot and Raisin Salad**- ⭐🌿 Shredded carrots and raisins tossed in a sweet and tangy dressing. \$2.75 (215 cal.)
- Spinach Strawberry & Feta Salad**- 🌿 Baby spinach with strawberries, toasted almonds, dried cranberries and feta cheese. \$2.75 (125 cal.)
- Mixed Fruit**- 🌿 Mixed seasonal fresh fruits and berries. \$2.75 (40 cal.)

Handhelds & Entree Salads

- Backyard Burger**- ⭐ Grilled beef burger, ketchup, mayonnaise, leaf lettuce, tomato, pickles, and onion, on a toasted brioche bun. \$8.75 (675 cal.)
- Chicken Caprese Sandwich**- ⭐ Grilled chicken breast with fresh mozzarella, arugula, tomato, traditional pesto and balsamic glaze on toasted ciabatta bread. (790 cal.) \$8.75
- Grilled Hot Dog**- All beef, quarter pound hot dog on a bun. \$7.00 (440 cal.)
- Fried Chicken Sandwich**- ⭐ Pickle brined fried chicken breast and pickles on a toasted brioche bun. \$7.75 (500 cal.)
- Cobb Salad with Grilled Chicken**- ⭐ Diced grilled chicken, avocado, bacon, egg, tomato, blue cheese, cheddar cheese over crispy romaine lettuce. Served with a dressing of your choice on the side. \$9.75 (440 cal.)
- Margherita Flatbread**- ⭐🌿 Parmesan, olive oil, mozzarella, basil, pizza sauce. \$8.75 (545 cal.)

Farm & Sea

- Ranch Grilled Chicken**- ⭐🍏 Grilled ranch spiced chicken breast with ranch sauce. \$8.25 (220 cal.)
- Thai Yellow Curry with Tofu**- ⭐🌿🍏 Tofu, coconut milk, yellow curry, garlic, ginger, onions peppers, mushrooms, soy sauce, lime, basil and jasmine rice. \$8.25 (205 cal.)
- Beef Stir Fry over Rice**- ⭐🍏 Marinated beef with carrots, onions, peppers, asparagus, snow peas and bourbon in a hoisin sauce with white rice. \$12.50 (280 cal.)
Substitute protein for shrimp (140 cal.), chicken (220 cal.), or tofu (90 cal.) 🌿
- Chicken Fajitas**- ⭐ Grilled seasoned breast of chicken with peppers, onions and warmed tortillas. Served with sour cream, guacamole and pico de gallo. (560 cal.) \$9.00
- Italian Sausage and Peppers**- ⭐ Sautéed sweet Italian sausage with garlic, onions, green and red peppers. (340 cal.) \$8.00
- Grilled Chicken Breast**- 🍏 Herb marinated chicken breast grilled over an open flame. \$8.00 (220 cal.)
- Linguine with Meat Sauce**- Linguine pasta tossed tomato meat sauce then finished with parmesan cheese. (355 cal.) \$8.75 Available with marinara 🌿
- Pan Seared Salmon**- 🍏 Pan seared salmon filet. \$11.00 (280 cal.)
- Thai Chili Salmon**- ⭐🍏 Salmon filet, broccoli, peppers and onions with a sweet Thai chili sauce. (355 cal.) \$12.50

Sides

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| Potato Salad (180 cal.) | Cilantro Lime Rice (145 cal.) |
| Parmesan & Garlic Roasted Carrots (175 cal.) | Baked Sweet Potato (195 cal.) |
| Green Bean Almandine (90 cal.) | Mashed Yukon Potatoes (130 cal.) |
| Thai Chili Glazed Brussels Sprouts (95 cal.) | Stewed Tomatoes (30 cal.) |
| Corn on the Cob (155 cal.) | French Fries (355 cal.) |
| Baked Beans (125 cal.) | Mixed Fruit (40 cal.) |

Available Plain: Green Beans, Carrots, Corn, Brussels Sprouts

Gluten Friendly Bread & Pasta Options Available

⭐ New for July | 🍏 Healthier Choice (under 460 mg sodium, 4 g saturated fat, 10 g added sugar) | 🌿 Vegetarian

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