


# Fireside Lunch

June 8<sup>th</sup> – July 11<sup>th</sup>

## 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.)


**Caesar Salad**  -Chopped romaine, parmesan cheese, and house made croutons, tossed in Caesar dressing. \$2.75 (290 cal.)

**Mary Kay Salad**  Romaine lettuce, garbanzo bean, red onion, bacon and blue cheese crumbles with Italian and blue cheese mix dressing. \$2.75 (300 cal.)


**Mixed Fruit**  Mixed seasonal fresh fruits and berries. \$2.75 (40 cal.)


## Handhelds & Entree Salads



**Bacon Blue Cheeseburger**  Smash style griddle seared burger with bacon and a blue cheese sauce on a toasted brioche bun. \$8.75 (665 cal.)

**Grilled Ham and Cheese**  Traditional sandwich with buttered and griddled white bread, ham and American cheese. (415 cal.) \$7.75

**Grilled Hot Dog** -All beef, quarter pound hot dog on a bun. \$7.00 (440 cal.)

**Tuna Salad Sandwich**  Tuna, lemon, and mayonnaise on white bread with lettuce and tomato. \$7.50 (370 cal.)


**Pepperoni Flatbread**  Baked flat bread topped with pepperoni, mozzarella, and tomato sauce. \$9.00 (550 cal.) Available without pepperoni 

**Union Square Salad**   Oranges, dried cranberries, goat cheese and candied pecans over a bed of mixed greens. Tossed with choice of dressing \$9.75 (420 cal.) Add grilled chicken \$8.00 (220 cal.), salmon \$11.00 (240 cal.), or tofu \$4.00 (90 cal.)

## Farm & Sea



**Buttermilk Chicken** - Buttermilk marinated chicken breast tossed in seasoned breadcrumbs then fried and served with our dijonaise sauce. \$8.75 (700 cal.)


**Fried Chicken Tacos** - Two fried chicken tacos topped with pico de gallo, guacamole and chipotle mayonnaise, served with fresh lime. \$9.50 (630 cal.)


**BBQ Chicken Quarter**  BBQ marinated, bone-in leg and thigh of chicken slowly roasted. (540 cal.) \$8.50


**Kielbasa with Sautéed Peppers and Onions**  Roasted Kielbasa sausages with caramelized onions and peppers. (550 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 Sauce 

**Pan Seared Salmon**  Pan seared salmon filet. \$11.00 (280 cal.)

**Tex-Mex Catfish**  Catfish, taco seasoning, pico de gallo, guacamole and cilantro sour cream. \$10.75 (270 cal.)

**Salmon Stir Fry**  Salmon, onions, broccoli, carrots, peppers, garlic, ginger, brown rice and sesame. (280 cal.) \$12.50

## Sides

Coleslaw (140 cal.)

Sautéed Carrot with Dill (65 cal.)

Green Bean Almandine (90 cal.)

Sautéed Sauerkraut (30 cal.)

Stewed Tomatoes (30 cal.)

Corn on the Cob (155 cal.)

Brown Rice (185 cal.)

Baked Potato (220 cal.)

Mashed Yukon Potatoes (130 cal.)

Baked Beans (125 cal.)

Onion Rings (390 cal.)

Mixed Fruit (40 cal.)

Available Plain: Green Beans, Corn, Carrots

**\*Gluten Friendly Bread & Pasta Options Available\***



Healthier Choice (under 460 mg sodium, 4 g saturated fat, 10 g added sugar)



New for June |



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.