

# LUNCH MENU

## Soups, Salads and Starters

Add grilled salmon to your salad for \$8 or chicken for \$6

THAI CALAMARI, 12  
House-made sweet chili sauce, black sesame, napa slaw

CHEESE PLATE, 14  
3 artisan cheeses, cured olives, walnut bread, pickled grapes

HOUSE BRUSCHETTA, 11  
Sicilian tomatoes, goat cheese, pesto, balsamic syrup, local cress

FIRE ROASTED PEPPER AND TOMATO SALAD, 8.5  
House-made fresh mozzarella, arugula, grilled red onion, light and dark balsamic

FARMER'S SALAD, 7.5  
Northridge organic greens, baby beets, Point Reyes blue cheese, cherry tomatoes, cured olives, red onion, red wine vinaigrette

CAESAR SALAD, 7  
House-cured olives, romaine lettuce, garlic croutons, creamy Caesar dressing

HOUSE SALAD, 8  
Baby red oak, candied pecans, green apple, goat cheese, apple-balsamic dressing

CORN AND POTATO CHOWDER  
King Farm's bacon, sweet peppers, cheddar biscuit  
cup 4 / bowl 6

CHILLED CUCUMBER SOUP  
Smoked Scottish salmon, dill cream  
cup 4 / bowl 6

TODAY'S SOUP  
cup 4 / bowl 6

### IN OUR KITCHEN

Thomas Smith, Executive Chef  
Jeff Butcher, Sous Chef  
Kirk Reckless, Sous Chef

\*Eating raw or undercooked meats and seafood can be hazardous to your health.

An automatic 20% gratuity will be added to parties of six or more.

## Entrée Salads

SOUTHWEST GRILLED CHICKEN SALAD, 12  
Blackend chicken breast, corn, black beans, tomatoes, romaine lettuce, tortilla strips, pepper jack cheese and roasted jalapeño ranch dressing

THAI SALAD  
Spinach, sweet peppers, green onion, spiced peanuts, marinated cucumber, warm lemongrass vinaigrette  
Grilled flank steak\*, 12  
Grilled wild Gulf shrimp, 15

GRILLED SALMON\* NICOISE, 14  
French green beans, roasted peppers, hard-cooked egg, artichokes, tomato, arugula, roasted potatoes, black olive vinaigrette, grilled Canadian salmon

KEY LIME CHICKEN SALAD, 11  
Toasted macadamia nuts, bibb lettuce, poached chicken breast, key lime dressing, fresh fruit lemon-poppy seed bread



We strive to uphold the time-honored tradition of using as many local, natural and sustainable ingredients as possible. We believe strongly in the farmer-to-chef concept and work with local purveyors to feature locally grown fruits, vegetables and meats as well as Amish free range eggs and sustainable aquaculture.

## Specialties

JUMBO LUMP CRAB CAKE, 14  
Smoky corn relish, roasted fingerling potatoes, local cress, horseradish beurre blanc

PETIT FILET WORTHINGTON\*, 17  
Gruyère potato gratin, sautéed spinach, Point Reyes blue cheese and cabernet-mushroom demi glaze jus

MIXED SEAFOOD GRILL, 16  
Wild gulf shrimp and scallops, vermouth scented basmati rice, tomato-watermelon salsa

GARDEN VEGETABLE PLATE, 14  
Beet, apple and blue cheese salad, spring vegetable sauté, zucchini fritter with srirachi aioli, lemon asparagus, fingerling potatoes

ORECCHIETTE, 15  
Italian sausage, tomatoes, broccolini, hand-pulled fresh mozzarella, parmesan, chili, garlic oil

POKE TUNA\*, 15  
Marinated Ahi tuna, wasabi, local cress, avocado, crisp rice paper

## Grilled Burgers

Your choice of 100% grass-fed Ohio beef or our house-made Sherpa veggie burger. All burgers are served on a locally baked Kaiser roll with a house-made dill pickle and your choice of fries, chips or Carolina slaw

THE CLASSIC\*, 12  
Lettuce, tomato, red onion, your choice of cheddar, swiss, provolone or blue cheese  
Add bacon - \$1  
Add sautéed mushrooms - \$2

THE LIGHTS OUT\*, 13  
Applewood smoked bacon, BBQ sauce, lettuce, tomato, aged cheddar, tobacco onions, secret sauce

THE SANTA FE\*, 13  
Pepperjack cheese, arugula, tomato, chipotle aioli, tomatillo-avocado salsa

## Sandwiches

All sandwiches are served on locally baked bread and with a house-made pickle and your choice of fries, chips or Carolina slaw

ITALIAN CHICKEN CLUB, 12  
Grilled chicken breast, pancetta, fresh mozzarella, arugula, tomato, pesto aioli, pickled peppers, focaccia bread

PHILLY CHEESE STEAK, 14  
Thinly sliced prime rib, sautéed mushrooms, peppers, onions, provolone cheese, horseradish sauce, baguette

CLASSIC REUBEN, 13  
House-braised corned beef brisket, sauerkraut, swiss cheese, Thousand Island dressing, grilled rye bread

FRIED WALLEYE SANDWICH, 13  
Tempura battered Lake Erie walleye, tartar sauce, shredded lettuce, tomato, onion, sesame Kaiser roll

## On The Side

ROASTED FINGERLING POTATOES, 4  
LEMON ASPARAGUS, 6  
SPRING VEGETABLE SAUTÉ, 5  
SMOKY CORN RELISH, 4  
POTATO GRATIN, 5  
CUP OF FRESH FRUIT, 4