

LUNCH

SOUP DU JOUR

Ask about our fresh soup of the day 3.75 cup ~ 4.75 bowl

APPETIZERS & SALADS

Add chicken, salmon lox, or blackened halibut to any salad \$5.00

Seared Scallops - Pineapple, mango, peach salad, served with guava puree 12.75

Venison Brochettes - Crimini mushrooms, white onion, raspberry citrus demi glace, served on a bed of spaetzle 12.25

Melitzano Salata - Roasted eggplant pâté with pita bread 12.50

Caesar Salad - Van's version of the Tijuana Classic 12.50

Garden Salad - Baby greens tossed in vinaigrette, vine ripe tomatoes, English cucumbers, shaved red onions & Danish blue cheese 9.75

Roasted Beet Salad - Roasted golden & red beets, vine ripe tomatoes, shaved red onions, toasted pine nuts & chevre 13.50

Caprese Salad - Fresh mozzarella, vine ripe tomatoes, basil & baby mixed greens, with a balsamic reduction 9.75

Pear and Roquefort Salad - Baby greens, champagne strawberry vinaigrette, candied pecans, shaved red onion, Asian pear roquefort cheese 14.00

Apple and Walnut Salad - Baby greens, vine ripe tomatoes, toasted walnuts, crisp apple, & chevre cheese 13.50

SANDWICHES & ENTRÉES

*Sandwiches come with your choice of French fries or sweet potato fries.
Substitute a green salad or soup for 2.00.*

Marx Bros. BLT - Hickory smoked bacon, smoked salmon lox, vine ripe tomatoes, green leaf lettuce & herbed aioli, served on marble rye 7.25 half ~12.50 whole

Toasted Trio Sandwich - Sliced turkey breast, black forest ham, hickory smoked bacon, lettuce, tomatoes, onions & house mayonnaise 7.75 half ~13.50 whole

Chef's Special Sandwich - Chef's choice 13.00

Turkey Muffuletta Sandwich - Sliced turkey breast, provolone cheese, olive tapenade, tomatoes, shaved red onions, golden balsamic vinaigrette & baby greens 13.50

California Reuben - Sliced pastrami, melted Swiss cheese & cabbage salad, served on marble rye 13.50

Grilled Roast Beef Sandwich - Sliced roast beef, provolone cheese, vine ripe tomatoes, shaved red onion, baby greens, lavender aioli 13.50

Bacon Swiss Burger* - Our own custom blend of freshly ground chuck, sirloin and brisket, grilled medium, unless otherwise requested, topped with sautéed mushrooms & onions, served with lettuce, onion, tomatoes & house mayonnaise 14.25

Crab Cakes - House made crab cakes lightly fried, topped with a lime cilantro aioli & fire roasted red pepper aioli, served with a small garden salad 15.50

Wild Mushroom Fettuccine - Sautéed shiitake and Crimini mushrooms, tomatoes, onions and asparagus in a light garlic cream sauce. Served with garlic toast points 14.75

Baby Back Ribs - Rubbed with jerk seasoning, broiled & glazed with our house rum barbeque sauce, served with sweet potato fries & sweet chili slaw 15.75

Executive Chef Jonah Cotter

An 18% Gratuity will be added to Parties of 5 or more

A 20% gratuity will be added to split checks

Split Plate charge 2.50

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