

MIXED GRILLE LUNCH

APPETIZERS

Baja Fish Tacos — \$12

Grilled Mahi Mahi, Lime-Cilantro Slaw,
Pico De Gallo, Yellow Pepper Crema,
Soft Flour-Corn Tortillas

Green Chile Quesadilla (V) — \$9

Chopped Green Chile, Pico De Gallo, Avocado,
Cheddar and Jack Cheeses, BBQ-Cilantro
Crema Add Grilled Chicken \$3

Salt and Vinegar Cauliflower — \$11

Tricolor Cauliflower, Red Wine Vinegar Powder,
Pickled Fresno Chili, Garlic and Herb Dipping Sauce

Bang Bang Shrimp — \$13

Fried Shrimp, Chili Aioli, Toasted Sesame Seeds,
Mixed Greens

Chicken Wings — \$12

Choice of Hot, Mild,
or BBQ Served with Coleslaw
and Ranch Dressing

SALADS

ADD PROTEIN TO ANY SALAD - CHICKEN \$3,
JUMBO SHRIMP \$6, SALMON \$8

Classic Caesar — Half \$8 Full \$11

Romaine Hearts, Shaved Parmesan, Croutons,
Roman Caesar Dressing Add Protein - Chicken
\$3, Colossal Shrimp \$6, Salmon \$8

Salmon and Farro — \$18

Farro, Fuji Apples, Dried Apricots, Arugula,
Orange Segments, Pickled Red Onion,
Dijon Vinaigrette

Anthem (V) — Half \$9 Full \$12

Mixed Greens, Dried Cranberries,
Toasted Pecans, Goat Cheese, Crispy Potato,
Balsamic Vinaigrette
Add Protein - Chicken \$3, Colossal Shrimp \$6,
Salmon \$8

Cobb (GF) — Half \$12 Full \$15

Romaine Hearts, Tomato, Red Onion, Egg,
Gorgonzola, Cucumber, Bacon, Avocado,
Grilled Chicken, Buttermilk Ranch

Ahi and Chilled Noodle — \$16

Blackened Yellowfin Tuna, Yakisoba Noodles,
Cilantro, Scallions, Cucumber, Bell Peppers,
Sugar Snap Peas, Yuzu-Soy Vinaigrette

Asian Chicken — \$14

Grilled and Thinly Sliced Chicken Breast,
Napa Cabbage, Purple Cabbage, Carrots,
Mixed Greens, Green Onion, Cilantro,
Fried Wontons, Peanuts, Hoisin Dressing

PIZZA

SMALL/LARGE

(Gluten Free Cauliflower Crust Available)

Classic Cheese — \$11/\$17

Marinara, Three Cheese Blend

Truffle Mushroom — \$14/\$20

Garlic and Shallot Compote,
Cremeni Mushrooms, Three Cheese Blend,
Truffle Tartufo, Prosciutto, Fresh Arugula

Double Pepperoni — \$12/\$18

Marinara, Double Pepperoni,
Three Cheese Blend

BBQ Chicken — \$13/\$19

BBQ Sauce, Grilled Chicken, Red Onion,
Mozzarella, Bacon, Cilantro

Build Your Own — \$11/\$17

Pepperoni, Bacon, Ham, Artichoke Hearts, Mushrooms,
Green Peppers, Onions, Kalamata Olives,
Spinach, Tomato, Fresh Basil
Cauliflower Crust Available (GF)
+ Add \$.50 Per Topping

“Consuming raw- or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.”

BURGERS, SANDWICHES, & WRAPS

Choice of Fries, Onion Rings, Sweet Fries, Fresh Fruit, Tots, or Cole Slaw

The Angus Burger — \$13

8 oz Angus Beef, Green Leaf Lettuce, Tomato, Onion, Brioche Bun,
Add Cheese, Bacon, or Avocado \$1

Beyond Burger (V) — \$12

Beyond Meatless Burger Patty, Arugula, Mushrooms, Tomato, Swiss, Garlic Aioli, Brioche Bun

Pastrami Reuben — \$14

Premium Sliced Pastrami, Sauerkraut, Thousand Island, Swiss Cheese, Griddled Marble Rye

Grilled Chicken Wrap — \$15

Grilled Chicken, Candied Peppercorn Bacon, Balsamic Onions, Swiss Cheese, Arugula, Avocado, Jalapeno-Basil Aioli, Flour Tortilla

Southwest Chicken Sandwich — \$13

Grilled Marinated Chicken, Green Chili, Greenleaf Lettuce, Tomato, Pepper Jack Cheese, Chipotle Aioli, Whole Wheat Bun

Create Your Own Sandwich — \$12

Meat- Turkey, Ham, Chicken Salad, Tuna Salad
Bread- Wheat, White, Sourdough, Marble Rye
Cheese- American, Cheddar, Swiss, Pepper Jack,
Vegetables- Greenleaf Lettuce, Tomato, and Red Onion

ENTRÉES

***Scottish Salmon — \$22**

5oz. Pan Seared Salmon, Organic Ancient Grains, Rainbow Swiss Chard, Fennel, Watermelon Radish, and Fresno Chili Salad, Whole Grain Mustard Glaze

Chicken Piccata — \$21

Chicken Breast, Organic Ancient Grains, Rainbow Swiss Chard, Lemon Capers Sauce, Puffed Quinoa

Herb Marinated Grilled

Cauliflower Steak (GF/V) — \$18

Rainbow Swiss Chard, King Trumpet Mushroom, Asparagus Ribbons, Dijon Vinaigrette, Toasted Quinoa

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