

Lunch Offerings

Quiche of the Day from the following: \$8.95

Served with mixed greens salad with classic vinaigrette

Mushroom, Spinach , Swiss cheese

Ham, Onion and Swiss cheese

Ham and Cheddar

Smoked Salmon Cream Cheese Dill (\$9.95)

Broccoli and Cheddar cheese

Sausage, Red Pepper and Cheddar cheese

Artichoke, Spinach, Swiss and Parmesan cheeses

Sandwiches

Offered everyday:

Meatloaf \$10.95

Thick slice of house made meatloaf, slice of cheddar, spicy ketchup glaze, and bread and butter pickles on a toasted bun. Served with hand cut French fries

Ugly Burger \$10.95

8 oz of fresh ground chuck, Cheddar cheese, tomato, lettuce, ugly sauce on a toasted bun. Served with hand cut French fries

Chipotle Black Bean Burger \$10.95

Spicy black bean burger served with salsa ranch and avocado on a toasted bun. Served with hand cut French fries

Asian Chicken Wrap \$8.49

Roasted chicken and cabbage, red pepper and carrot slaw seasoned with Asian peanut sauce and wrapped in a whole grain tortilla

- Tarragon Chicken Salad \$8.49
Roasted chicken, sliced grapes, fresh tarragon and mayonnaise served on whole grain bread with curly green lettuce or wrapped in whole grain tortilla
- BBQ Brisket Sandwich \$10.95
Slow roasted brisket sliced thin, piled high and served with our French Press sweet and spicy BBQ sauce on a toasted bun. Served with hand cut French fries
- Walleye Cake Sandwich \$10.95
Walleye cake served on a toasted bun with garlic aioli and fresh lettuce. Served with hand cut French fries
- Chicken, Spinach and Red Pepper Wrap \$8.49
Roasted chicken breast and red peppers, fresh spinach leaves with house made dill ranch dressing wrapped in whole grain tortilla
- Chicken Caesar Club Sandwich/Wrap \$8.95
Roasted chicken, crisp bacon, lettuce and sundried tomato Caesar dressing on a Ciabatta roll or in a wrapped whole grain tortilla
- Roasted Artichoke Chicken \$8.95
Roasted chicken slices, roasted artichokes, melted mozzarella and vinaigrette greens served on a toasted ciabatta roll
- Tuna Salad \$8.49
Albacore tuna, red onion, garlic, celery and mayonnaise served with lettuce on country white bread
- Tuna Melt \$8.95
Our house made tuna salad on whole grain with your choice of Cheddar, American or Swiss cheese on whole grain and grilled to gooey perfection
- Tuna and Hummus Wrap \$8.49
House made hummus and tuna salad served with fresh spinach on whole grain bread or wrapped in a whole grain tortilla
- The Normandy \$9.49
Cheddar, mozzarella, apple slices, bacon, pesto mayo on country white bread and grilled to perfection
- The Rhone \$9.49
Shaved roast beef, your choice of cheese, caramelized onions and sweet red peppers, red pepper aioli grilled to perfection on sourdough

Hummus Roasted Veggie Wrap \$8.49

House made hummus, grilled red onion, artichoke hearts, fresh spinach, garlic, roasted red pepper, and feta wrapped in a whole grain tortilla

Egg Salad \$8.49

Eggs, Dijon mustard, red onion, celery and mayonnaise served with leaf lettuce on multi grain bread

Grilled Cheese \$7.49

The classic grilled sandwich with your choice of Swiss, American or Cheddar cheese

Combo's \$9.95

Soup and ½ Sandwich

Cup of soup and your choice of grilled cheese, egg salad, tuna salad, tuna melt or tarragon chicken salad

Salad and ½ Sandwich

Mixed greens with your choice of dressing and your choice of grilled cheese, egg salad, tuna salad, tuna melt or tarragon chicken salad

Soup and Salad

Cup of soup and side of mixed greens with your choice of dressing.

Salads

Offered everyday:

Tossed Greens \$5.95

Add roasted chicken slices for \$2.50 more

Crisp assorted greens, shaved carrot, diced red pepper, fresh mushrooms, cucumber and tomato with house made dill ranch dressing

Classic Chicken Greek \$10.95

Greek marinated chicken, Kalamata olives, diced tomatoes, feta cheese, cucumber, red onion and parsley tossed with crisp lettuce with house made Greek dressing

Cobb \$10.95

Chicken, avocado, bacon, hard cooked eggs, tomatoes, chives, blue cheese all tossed with fresh crisp lettuce and served with a classic vinaigrette

Tarragon Chicken Salad \$9.95

Roasted chicken, red grapes, and pecans in a creamy tarragon infused house made dressing served on a bed of crisp lettuce

Triple Salad Sandwich Plate \$10.95

Our Dijon egg salad, tarragon chicken salad and tuna salad on a bed of crisp lettuce.

Additional Salads May Be Offered From The Following:

Caesar \$7.95

Parmesan shreds, and croutons on a crisp bed of lettuce with house made Caesar dressing Add roasted chicken for \$2.50 or 4 oz pan seared salmon fillet for \$3.00

Spinach Strawberry and Toasted Almond \$8.95

Spinach leaves, red onion, sliced strawberries topped with a creamy sweet house made poppy seed dressing and toasted almonds. Add roasted chicken breast for \$2.50 more

Mandarin Orange and Toasted Almond \$8.95

Crisp lettuce, green onion, celery, mandarin orange segments, and parsley topped with a creamy poppy seed dressing and toasted almonds. Add roasted chicken breast for \$2.50 more

Mustard Chicken Salad \$9.95

Chicken, broccoli, cherry tomatoes tossed in a creamy mustard tarragon dressing. Served on a bed of crisp lettuce.

Tabbouleh Chicken Salad \$9.95

Bulgur wheat, chicken chunks, scallions, mint, parsley, cherry tomatoes, cucumber in a lemon vinaigrette. Served on a bed of crisp lettuce

Asian Salmon Salad with Brown Rice \$9.95

Roasted salmon chunks, green onions, broccoli, shredded carrot, brown rice in Asian vinaigrette served on a bed of crisp lettuce

Roasted Shrimp and Orzo Salad \$10.95

Roasted shrimp, orzo, scallions, dill, parsley, red onion, cucumber, feta in lemon vinaigrette. Served on a bed of crisp lettuce

Lentil Medley \$9.95

Steamed lentils served with mushrooms, zucchini, red onion, sun dried tomatoes, feta, fresh spinach, and bacon in a honey, basil, oregano, olive oil dressing. Served on a bed of crisp lettuce

Roasted Beet and Goat Cheese Salad \$9.95

Roasted beets, croutons, and goat cheese served over fresh greens with a balsamic, orange juice agave dressing

Sundance Chicken Salad \$9.95

Roasted chicken, orzo, dried apricots, almonds, sundried tomatoes, red pepper, red onion and feta tossed in a garlic ginger orange dressing and served over a bed of crisp lettuce

Chicken Taco Salad \$9.95

Roasted Mexican chicken. tomatoes, red onion, cilantro, black beans, kidney beans, roasted corn, sweet red pepper, cheddar cheese, tortilla chips. Served with a ranch salsa dressing

Soups

Cup \$4.95

Bowl \$6.95

All soups served with a house made French bread

Soup of the Day from the following:

Baked Potato

Potatoes, onions, chicken stock, heavy cream , bacon, with herbs and spices

Beef Vegetable Barley

Beef, beef stock, carrots, tomatoes, celery, onions, barley with herbs and spices

Black Bean

Sautéed red yellow and green pepper, onion, celery, carrots, tomatoes, black beans, vegetable stock with herbs and spices

Black Bean Chili with Butternut Squash

Broccoli and Corn Cheese Chowder

Broccoli and corn in a cheesy chicken base

Broccoli Cheddar

Broccoli, onion, garlic, heavy cream, vegetable stock with herbs and spices

Butternut Squash and Apple

Butternut squash, onions, apples, vegetable stock with cream and spices

Creamy Chicken Wild Rice

Chicken, wild rice, carrots, mushrooms, celery, onion, chicken stock, cream

Cheesy Baked Potato

Potatoes, onions, bacon, sour cream, cheddar cheese

Chicken Noodle

Chicken, onions, carrots, celery, egg noodles in a rich chicken stock

Chicken Tortilla

Chicken, red pepper, onion, tomatoes, cream with Mexican spices

Clam Chowder

Classic New England style with clams, onions, carrots, potatoes, celery, red pepper, clam stock, cream

Corn and Crab Chowder

Corn, bacon, crab meat, jalapeno pepper, celery, chicken stock, cream, cilantro

Corn and Potato Chowder

Corn, potatoes, onion, bacon, chicken stock, cream with spices and herbs

Crab and Roasted Red Pepper

Crab, onions, celery, red pepper, fish stock, cream, old bay seasoning

Creamy Onion with Bacon and Thyme

Potatoes, onions, bacon, garlic, chicken stock, thyme and cream

Creamy Sausage Tortellini

Italian sausage in a creamy tomato base with fresh spinach

Chili

Ground turkey, Italian sausage, tomatoes, onions, green pepper, garlic, beer, pinto, black and kidney beans with spices and herbs

Cold Cucumber

A yogurt, cream, and buttermilk based soup with ground cucumbers, garlic, diced red pepper and dill

French Farmer

Creamy potato with fresh spinach

Italian Chicken Soup with Parmesan Dumplings

Parmesan meatballs, garlic, celery, carrots, white wine, orzo, spinach, chicken stock, herbs and spices

Italian Sausage and Tortellini

Sausage, beef stock, onion, tomatoes, red pepper, zucchini, tortellini, basil and oregano

Italian Wedding Soup

Chicken meatballs, garlic, celery, carrots, white wine, orzo, spinach, chicken stock, herbs and spices

Lemon Orzo Chicken

Chicken, carrots, celery, onion, orzo in a lemony chicken stock

Lentil Chili with Corn and Black Beans

Lentils, red onion, garlic, tomatoes, corn, black beans, celery, carrots, cilantro, red and green bell pepper, herbs and spices

Minestrone

Tomatoes, navy beans, onion, potato, carrot, garlic, spinach and parmesan cheese in vegetable stock

Mushroom Bisque

Mushrooms, onion, celery, carrot, potato, vegetable stock, barley, cream and spices

Pasta Fagoli

Tomatoes, bacon, onion, celery, carrots, garlic, small pasta, white beans, beef stock and spices

Roasted Tomato Basil

Tomatoes, onion, garlic, vegetable stock, cream and basil

Salmon Wild Rice

Salmon chunks, bacon, onion, celery, mushrooms, wild rice and spices

Santa Fe Chowder

Fire roasted tomatoes, chicken chunks, veggies, beans and southwest spices

Southwest Creamy Chicken Wild Rice

Southwest Black Bean

Black beans, tomatoes, onion, jalapenos, vegetable stock, and cumin

Southwest Shrimp Bisque

Shrimp, onions, garlic, sour cream

Tuscan Sausage Chowder

Italian sausage, rustic potatoes and fresh spinach in a creamy chicken base

Smoked Sausage Butternut Squash Wild Rice

Smoked sausage, roasted butternut squash, wild rice, onions, corn and cream

White Chicken Chili

Chicken, navy beans, onions, garlic, green chilies, chicken stock, herbs and spices

Lunch Specials from the following:

Served with a side of mixed green salad with classic vinaigrette

Chicken Pot Pie \$9.95

Roasted chicken, diced carrots, onions, broccoli, and celery in a herb cream sauce topped with puff pastry and baked until golden.

Beef Pot Pie \$9.95

Roast beef chunks, diced carrots, onions, peas in a rich brown gravy sauce topped with puff pastry and baked until golden.

Vegetable Pot Pie \$8.95

Diced carrots, onions, peas, celery in a vegetable cream sauce topped with puff pastry and baked until golden.

Pink Chicken Lasagna \$8.95

Layers of egg pasta paired with roasted chicken, house made marinara, heavy cream, ricotta, parmesan and mozzarella cheese.

Vegetarian Lasagna \$8.95

Layers of egg pasta paired with spinach, tofu, ricotta, house made marinara, parmesan and mozzarella cheese.

Butternut Squash Lasagna \$8.95

Layers of egg pasta paired with butternut squash, goat cheese, sage, thyme and parmesan. Served with house made garlic bread

Three Cheese Macaroni and Cheese \$8.95

Macaroni noodles in a creamy two cheese sauce topped with Parmesan and baked until bubbly. Served with a side salad

Runza \$6.95

Ground beef, onions, cabbage, thyme and garlic wrapped in a bread pocket and baked until golden. A Nebraska classic! Served with or without cheese.