ADMIN APPRECIATION LUNCH

APRIL 23, 2025 | 11:00 AM – 2:30 PM

STARTERS

Hummus & Naan Bread
House Hummus | Kalamata Olives | Roasted Garlic Cloves | Feta | Grape Tomato
Basil | Balsamic | Olive Oil | Naan Bread 14

Chilled Jumbo Prawn Cocktail
Lemon | Pickled Vegetable | Cocktail Sauce 20

French Onion Soup
Sherry-Infused Beef Broth | Melted Gruyere | Crouton 10

Soup Maison
See Server for Today's Selection 8

SALADS

Firecracker Chicken Caesar Salad
Crisp Romaine | Parmesan | Garlic Croutons 16

Mediterranean Chicken Power Bowl
Grilled Chicken | Quinoa | Brown Rice | Kale | Red Onion | Grape Tomato | Kalamata Olive
Bell Pepper | Garbanzo Bean | Feta | Balsamic Vinaigrette 16

Buttermilk Fried Chicken Cobb Salad
Crisp Romaine | Apple Smoked Bacon | Hard Boiled Egg | Blue Cheese | Grape Tomato
Roasted Corn | Avocado | Buttermilk Herb Dressing 22

SPECIALTIES

Angus Burger
Brioche Bun | Tillamook Cheddar | Lettuce | Grape Tomato | Pickles | Red Onion | Crispy French Fries 18

French Dip
Tender Sliced Beef | Provolone Cheese | Horseradish | Aus Jus | Crispy French Fries 16

Fish & Chips
Hand-Dipped Alaskan Halibut | Coleslaw | Tartar Sauce | Crispy French Fries 24

Ahi Tuna
Sesame Crusted "Jet Fresh" Hawaiian Tuna | Jasmine Rice | Baby Bock Choy
Ginger | Wasabi Aioli | Soy Reduction 26

Monte Cristo
Sourdough | Ham | Turkey | Boursin | Tillamook Cheddar | Strawberry Preserves
Jalapeño-Raspberry Jam | Crispy French Fries 20

Crab Melt
Artichoke Cream Cheese | Tillamook Cheddar | Toasted Baguette 24

Vegetarian Goat Cheese Gnocchi
Asparagus | Spinach | Grape Tomatoes | Mushroom | White Wine Butter Sauce 20