

SOUPS & SALADS

SOUPS \$3 / \$4

TOMATO BASIL / CHICKEN POBLANO / SOUP DU JOUR

STARTER SALADS \$5

HOUSE SALAD: ICEBERG, TOMATOES, ONIONS, CUCUMBERS, CARROTS.

CAESAR SALAD: ROMAINE, PARMESAN CHEESE, GARLIC CROUTONS.

FRUIT SALAD: CANTALOUPE, HONEYDEW, PINEAPPLE, BERRIES.

DRESSINGS: RANCH/BALSAMIC/BLEU CHEESE/POPPYSEED/RASPBERRY/CAESAR/ITALIAN/JALAPENO RANCH

SUNBURST SALAD ^{VG} ^{GF} \$14 / \$7

SPRING MIX, STRAWBERRIES, BLUEBERRIES, BLACKBERRIES, DRIED CRANBERRIES, MANDARIN ORANGES, SHAVED ALMONDS, AND FETA CHEESE WITH CHICKEN BREAST. SERVED WITH RASPBERRY VINAIGRETTE.

YUCATAN SALAD ^{GF} \$14 / \$7

ROMAINE LETTUCE, PICO DE GALLO, BLACK BEANS, ROASTED CORN, BACON BITS, CHEDDAR CHEESE, AVOCADO, CRISPY TORTILLA STRIPS AND GRILLED CHICKEN. SERVED WITH JALAPENO RANCH.

CHERRY TOMATO & BOCCONCINI SALAD ^{NEW} \$10 / \$5

HEIRLOOM CHERRY TOMATOES AND BOCCONCINI MOZZARELLA OVER SPRING MIX. FINISHED WITH FRESH BASIL, SEA SALT, AND AN HERBED EXTRA VIRGIN OLIVE OIL.

APPETIZERS & SMALL PLATES

PORK POT STICKERS ^{NEW} \$8

FRIED POT STICKERS STUFFED WITH PORK, CABBAGE AND GINGER. SERVED WITH TERIYAKI SAUCE.

MEXICAN SHRIMP COCKTAIL [♥] \$9

POACHED SHRIMP IN A CHILLED TOMATO CITRUS BROTH WITH AVOCADO, CUCUMBER, RED ONION, AND FRESH HERBS, SERVED WITH CRISP TORTILLA CHIPS.

CREAMY SPINACH DIP ^{NEW} \$9

FRESH SPINACH FOLDED INTO A RICH, CREAMY CHEESE BLEND WITH HINTS OF HERBS AND BAKED UNTIL GOLDEN AND BUBBLING. SERVED WITH TOASTED CIABATTA.

HANDHELDS & LIGHTER FARE

SUMMER STIR FRY [♥] \$10 / \$5

A MEDLEY OF ONIONS, BELL PEPPERS, MUSHROOMS, BROCCOLI, AND CARROTS SAUTEED TOGETHER AND TOSSED IN YOUR CHOICE OF TERIYAKI OR ORANGE SAUCE. SERVED OVER BASMATI RICE.

ADD: CHICKEN / SHRIMP / TOFU \$3 - ADD: SALMON / BEEF \$5

CRISPY ORANGE CHICKEN ^{NEW} \$12 / \$6

CRISPY FRIED CHICKEN IN A SWEET AND TANGY ORANGE SAUCE. LAYERED OVER A BED OF FLUFFY BASMATI RICE. FINISHED WITH A SPRINKLE OF SESAME SEEDS AND SERVED WITH A SIDE OF STEAMED BROCCOLI.

PAN SEARED SCALLOPS ^{NEW} [♥] \$17

SEASONED AND PAN SEARED SEA SCALLOPS OVER WHOLE WHEAT SPAGHETTI, SUNDRIED TOMATOES, PINE NUTS, AND A MUSHROOM CONSOMMÉ. FINISHED WITH TOASTED PISTACHIOS AND MICRO GREENS.

JAMBALAYA CAVATAPI ^{NEW} \$18 / \$9

CHICKEN, SHRIMP, AND ANDOUILLE SAUSAGE SAUTEED WITH BELL PEPPERS AND SWEET ONIONS. TOSSED WITH OUR CREAMY CAJUN SAUCE AND SERVED OVER CAVATAPPI.

FEATURED ENTREES

SOUTHLAKE SURF & TURF ^{NEW} [🍷] \$33

6 OZ CENTER CUT FILET MIGNON GRILLED TO ORDER, TOPPED WITH GARLIC AND BUTTER SAUTEED SHRIMP. SERVED WITH YOUR CHOICE OF TWO INCLUDED SIDES.

TEXAS BRAISED SHORT RIBS ^{NEW} [★] \$21

SLOW BRAISED BEEF SHORT RIBS FINISHED WITH A DR. PEPPER GLAZE. SERVED WITH SCALLOPED POTATOES AND SUMMER VEGETABLE MEDLEY.

PARMESAN CRUSTED COD [🐟] ^{NEW} \$18

SEASONED COD FILET COATED IN PANKO BREADCRUMBS, FRESH HERBS AND LEMON ZEST. FINISHED WITH LEMON BASIL CREAM SAUCE AND SERVED WITH RISOTTO AND BROCCOLINI.

PICK-A-PROTEIN PLATE ^{NEW} ^{GF} \$18 / \$9

YOUR CHOICE OF: GRILLED CHICKEN BREAST / SAUTEED SHRIMP / SEARED SALMON / MARINATED BEEF / TOFU COMBINED WITH YOUR CHOICE OF ANY TWO OF OUR INCLUDED SIDES

ALL FEATURED LUNCH ENTREES INCLUDE CUP OF SOUP, STARTER HOUSE, CAESAR, OR FRUIT SALAD

MENU CURATED BY: SOUS CHEF ERIC ANDERSON & CULINARY DIRECTOR JOHN KLIEN
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

S O U P S & S A L A D S

Soups \$3 / \$4

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SMASH & SIZZLE ^{NEW} \$8

FRESHLY SMASHED AVOCADO MEETS SIZZLING CRISPY BACON ON GOLDEN TOASTED CIABATTA.

CREAMY SPINACH DIP ^{NEW} \$9

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H A N D H E L D S & L I G H T E R F A R E

RUEBEN / RACHEL \$12 / \$6

GRILLED RYE BREAD, SWISS CHEESE AND THOUSAND ISLAND DRESSING WITH YOUR CHOICE OF CORNED BEEF AND SAUERKRAUT OR TURKEY AND COLE SLAW. SERVED WITH YOUR CHOICE OF ONE INCLUDED SIDE.

BISTRO CHICKEN SANDWICH ^{NEW} \$11

YOUR CHOICE OF FRIED OR GRILLED CHICKEN ON A TOASTED BRIOCHE BUN WITH SWISS CHEESE, HONEY MUSTARD AND A HEARTY SLAW. SERVED WITH YOUR CHOICE OF ONE INCLUDED SIDE.

BUILD YOUR OWN SANDWICH \$10 / \$5

BREAD: WHITE / WHEAT / SOURDOUGH / RYE / CROISSANT / WRAP

MEAT: TURKEY / HAM / CORNED BEEF / ROAST BEEF / CHICKEN SALAD / TUNA SALAD / BACON

CHEESE: AMERICAN / SWISS / CHEDDAR / PEPPERJACK

SERVED TOASTED WITH LETTUCE, TOMATO, ONION, AND MAYONNAISE WITH YOUR CHOICE OF FRIES, CHIPS OR FRUIT.

MAKE IT A "MELT"! OPEN-FACED TUNA SANDWICH WITH TOMATOES AND MELTY CHEDDAR CHEESE.

TOSTADAS ^{NEW} \$8 / \$4

2 FRIED CORN TORTILLAS TOPPED WITH REFRIED BEANS, CHICKEN, LETTUCE, TOMATOES, ONIONS, AND A CILANTRO LIME CREMA. SERVED WITH SALSA AND GUACAMOLE.

F E A T U R E D E N T R E E S

CRISPY TOFU ^{NEW} ^{VG} \$9

MARINATED CUTS OF FIRM TOFU, LIGHTLY PAN FRIED AND TOPPED WITH LOCAL HONEY.

SUMMER STIR FRY [♥] \$10 / \$5

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