

SANDWICHES

BOGIE \$12

OUR HALF POUND BURGER, CHAR-GRILLED AS YOU LIKE, TOPPED WITH A GARDEN GARNISH AND PICKLE ON A BRIOCHE ROLL WITH YOUR CHOICE OF CHEESE

SOUTHWEST CHICKEN \$13

A CLUB STAPLE: CHAR-GRILLED CHICKEN BREAST, TOPPED WITH BACON, PEPPERJACK CHEESE, ON A CIABATTA ROLL, WITH CHIPOTLE MAYONNAISE AND GUACAMOLE

PRIME RIB SANDWICH \$13

SLOW ROASTED PRIME RIB, GRILLED WITH BALSAMIC, ONIONS, CREAMY HORSERADISH SAUCE, SERVED ON A BRIOCHE ROLL  
— ALSO AVAILABLE AS A WRAP —

BAHN MI \$12

ROASTED PORK, SLICED CUCUMBER, PICKLED CARROTS, AND A MIX OF FRESH HERBS ON A FRENCH ROLL WITH SRIRACHA MAYONNAISE

CUBAN PRESS \$12

ROASTED PORK, HAM, PICKLES, MUSTARD, AND SWISS CHEESE, GRILLED AND PRESSED ON A SUB ROLL

SNAPPER TORTA \$13

FRIED RED SNAPPER, SERVED ON TELERA BREAD WITH GUACAMOLE, SHREDDED LETTUCE, AND PICO DE GALLO

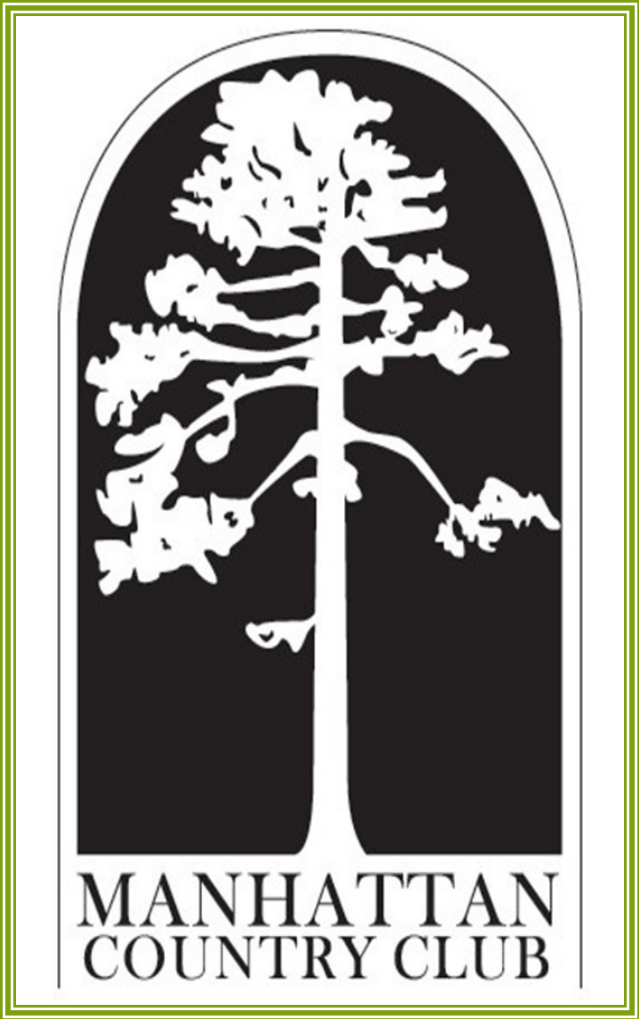
BUFFALO CHICKEN SANDWICH \$12

FRIED CHICKEN BREAST TOSSED IN HOUSE-MADE BUFFALO SAUCE, TOPPED WITH PEPPERJACK CHEESE, AND SERVED ON A TELERA ROLL WITH A GARDEN GARNISH

TURKEY MELT \$12

SMOKED TURKEY BREAST, GRILLED ON HIGH CROWN WHITE BREAD, TOPPED WITH GRUYERE CHEESE, AND BROILED UNTIL BUBBLY

LUNCH SPLIT-PLATE: \$2.00, INCLUDES ADDITIONAL SIDE



LUNCH SERVED

TUESDAY - SUNDAY

SANDWICHES

SERVED WITH CHOICE OF ONE SIDE:

- FRENCH FRIES
  - ONION RINGS
  - HOUSE POTATO CHIPS
  - SWEET POTATO FRIES
  - TATER TOTS
- CUP OF SOUPE DU JOUR
  - FRESH FRUIT
  - COTTAGE CHEESE
  - SIDE SALAD

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS, OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

SPECIALTY SALADS

CRAB LOUIE \$ 1 3 FULL \$ 7 PETITE  
CRISP ICEBERG LETTUCE TOPPED WITH LUMP CRAB MEAT, HARD BOILED EGG, A LEMON WEDGE, AND OUR BELOVED LOUIE DRESSING

SEAFOOD OR CHICKEN COBB \$ 1 5 FULL \$ 7 PETITE \$ 1 4 FULL \$ 7 PETITE  
ICEBERG LETTUCE, HARD BOILED EGG, CHOPPED BACON, TOMATOES, AVOCADO, SMOKED BLEU CHEESE CRUMBLES, AND YOUR CHOICE OF DRESSING

STEAK FAJITA SALAD \$ 1 3 FULL  
A FRIED TORTILLA BOWL FILLED WITH ICEBERG LETTUCE, TOMATOES, CHEDDAR CHEESE, MARINATED GRILLED CHILI LIME STEAK, AND SPICY CHIPOTLE RANCH DRESSING

PAR THREE \$ 1 2 FULL  
A TRIO OF TUNA, CHICKEN, AND SHRIMP SALAD, ON MIXED GREENS, WITH SLICED CUCUMBER, TOMATOES, AND HARD BOILED EGG, SERVED WITH ASSORTED CRACKERS

CLUB SALADS •\$ 7 FULL •\$ 6 PETITE

THE ADDITION OF FRIED OR GRILLED CHICKEN, GRILLED SHRIMP, AHI TUNA, OR GRILLED SALMON TO ANY SALAD IS AVAILABLE FOR \$ 7

SUNFLOWER  
MIXED GREENS TOPPED WITH SMOKED BLEU CHEESE CRUMBLES, HOUSE CROUTONS, TOMATOES, AND SLICED CUCUMBERS WITH OUR SUNFLOWER VINAIGRETTE DRESSING

THUNDERBIRD  
MIXED GREENS TOPPED WITH TOMATOES, SLICED CUCUMBERS, BACON CRUMBLES, ASIAGO CHEESE, AND SUNFLOWER SEEDS WITH OUR CREAMY RANCH DRESSING

CLASSIC CAESAR  
CRISP ROMAINE LETTUCE TOPPED WITH HOUSE CROUTONS, ASIAGO CHEESE, TOMATOES, AND OUR HOUSE CAESAR DRESSING

HOUSE  
A SIMPLE SALAD OF MIXED GREENS, GRAPE TOMATOES, SLICED CUCUMBERS, AND HOUSE CROUTONS WITH YOUR CHOICE OF DRESSING

HOUSE-MADE DRESSINGS:

BUTTERMILK RANCH, SUNFLOWER VINAIGRETTE, BLEU CHEESE, HONEY MUSTARD, ITALIAN, ROASTED GARLIC BALSAMIC, CAESAR, OIL & VINEGAR, FRENCH, DOROTHY LYNCH, I OOO ISLAND

SMALL PLATES

AHI TUNA \$ 1 2  
AHI TUNA LIGHTLY SEARED WITH SEAWEED SALAD, PICKLED CARROTS, AND A FIERY PONZU DIPPING SAUCE

TAMALE \$ 1 1  
PORK SPICED AND ENCASED IN MASA, THEN WRAPPED IN A BANANA LEAF AND STEAMED, SERVED WITH GUACAMOLE, SOUR CREAM, AND PICO DE GALLO

MCC SMOKY WINGS \$ 1 1  
EIGHT JUMBO WINGS SEASONED AND SMOKED, THEN TOSSED IN OUR HOUSE-MADE HOT SAUCE, SERVED WITH CELERY, CARROT STICKS, AND RANCH DIPPING SAUCE

SHRIMP COCKTAIL \$ 1 0  
FIVE LARGE SHRIMP POACHED AND SERVED WITH SPICY COCKTAIL SAUCE AND A LEMON WEDGE

CHILI LIME BEEF SKEWERS \$ 1 1  
CHOICE BEEF MARINATED IN CHILI LIME AND ADOBE SAUCE CHAR-GRILLED AND SERVED WITH CHIPOTLE RANCH, GUACAMOLE, PICO DE GALLO, AND A FLOUR TORTILLA

FLATBREAD PIZZA \$ 1 0  
TANDOORI BAKED FLATBREAD TOPPED WITH RICH, ZESTY, TOMATO CONCASSE, AGED ASIAGO AND GRUYERE CHEESE, AND FRESH HERBS

PICK TWO FOR \$ 1 0.00

- CUP OF CHEF'S SOUPE DU JOUR (HOMEMADE FRESH DAILY)
- 1/2 DELI SANDWICH
- SIDE SALAD
- FRESH FRUIT

SANDWICH TOPPING INCLUDE:

HAM, SMOKED TURKEY, ROAST BEEF, TUNA SALAD, CHICKEN SALAD, OR SHRIMP SALAD

CHOICE OF BREAD:

WHITE, WHEAT BERRY, RYE, OR SOURDOUGH

SUBSTITUTE

FRENCH ONION SOUP FOR \$ 1 .00

SOUPE DU JOUR CUP

CUP \$ 4.00 BOWL: \$ 7.00

GRATINÉE OF FRENCH ONION SOUP

SWEET ONIONS, SLOWLY CARAMELIZED, COMBINED WITH RICH BEEF AND CHICKEN BROTH, TOPPED WITH A CROUTON AND THICKLY SLICED GRUYERE CHEESE AND BROILED UNTIL BUBBLY

CUP: \$ 5.00 BOWL: \$ 8.00