



Lunch Menu

Salads

Includes: Freshly Baked Rolls with Butter | Iced Tea | Coffee | Dessert

- Riverside Smoked Chicken

*Smoked Chicken Breast | Sweet Bibb Lettuce | Roasted Corn | Smoked White Cheddar |
Diced Tomato | Red Onions | Ortega Chili and Cucumbers | Served with a Sweet Smokey Ranch Dressing*

- Citrus Bell Chicken

*Grilled Citrus Cilantro Chicken Breast | Crisp Baby Greens | Farro | Mandarin Oranges |
Roasted Corn | Bell Peppers | Queso Fresco | Served with a Orange Vinaigrette*

- Grilled Atlantic Salmon Niçoise

*Citrus Grilled Salmon | Tender Bibb Lettuce | Sliced Boiled Egg | Roasted Red Potato |
French Green Beans | Niçoise Olives | House Dried Tomatoes | Served with a Whole Grain Mustard Vinaigrette*

- House Smoked Turkey Cobb

*House Smoked Turkey | Mixed Greens | Cucumber | Roma Tomato | Applewood Bacon |
Black Olives | Smoked Cheddar | Chopped Eggs | Served with a Creamy Buttermilk Ranch Dressing*

- Caribbean Smoked Jerk Chicken

*Grilled Jerk Chicken Breast | Sweet Baby Spring Mix | Roasted Red Bell Peppers | Flame Roasted Corn |
Wedge Roma Tomatoes | Watermelon Radish | Toasted Macadamia Nut | Served with a Mango Vinaigrette*

- Greek Atlantic Salmon

*Baby Arugula | Cucumber | Green Olives | Chickpeas | House Dried Tomatoes | Feta Cheese |
Served with a Citrus Yogurt Vinaigrette*

- Asian Steak Rice Noodle

*Orange Ginger Sliced Flat Iron Steak | Rice Noodles | Snow Peas | Red Onion | Mandarin Oranges |
Edamame | Napa Cabbage | Toasted Cashews | Served with a Sweet Chili Vinaigrette*

- Grilled Chicken Elote Caesar

*Grilled Chicken Breast | Tender Chopped Romaine Hearts | Roasted Corn | Crumbled Cotija Cheese |
House Dried Tomatoes | Fried Corn Strips | Served with a Creamy Cilantro Caesar Dressing*

All menus are subject to an administrative charge fee and applicable sales tax. Prices and menu item availability are subject to change.

Box Lunch Sandwiches

Includes: Pasta Salad | Bag of Chips | Cookie | Choice of Bottled Water or Soda

*Maximum of 2 Choices Plus Vegetarian Option

- Roasted Beef

Smoked Cheddar | Arugula | Tomato | Sweet Onion Jam | Served on a Pretzel Roll

- Italian

Provolone | Salami | Capicola | Mortadella | Lettuce | Tomato | Banana Peppers | Served on a Baguette

- Smoked Chicken Salad

Pepper Jack | Bibb Lettuce | Tomato | Served on a Sweet Hawaiian Roll

- Oven Roasted Turkey

Smoked Gouda | Arugula | Tomato | Served on a Croissant

**Also available as a Wrap*

- Assorted Grilled Veggies

Sun-Dried Tomatoes | Hummus | Served on a Rosemary Focaccia Roll

**Also available as a Wrap*

- Banh Mi-Napa

Cabbage | Chicken | Bean Sprouts | Cilantro | Peanuts | Shredded Carrots | Thai Sweet & Spicy Dressing

Served on a Baguette

**Also available as a Wrap*



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Lunch Entrées

Includes: Freshly Baked Rolls with Butter | Iced Tea | Coffee | Dessert

Starter Salads (Choice of 1)

- Classic Caesar

Romaine Hearts | Shaved Parmesan | House Dried Tomatoes | Herb Croutons | Caesar Dressing

- House

*Tender Mixed Greens | Sliced Cucumber | Grape Tomatoes | Italian Vinaigrette | *Ranch Available Upon Request*

- Spinach

Baby Spinach | Toasted Almonds | Dried Cranberries | House Dried Tomatoes | Balsamic Vinaigrette

Entrée Selections

- Oven Roasted Atlantic Salmon

Lemon Pepper Dusted Salmon | Local Citrus Shaved Fennel Slaw | Served on a Bed of Smashed Roasted Red Potatoes & Asparagus

- Kobe Beef Meatballs

Kobe Beef Meatballs Braised in a Portabello Tomato Romesco Sauce | Pesto Yukon Mash | Tri-Color Cauliflower Florets

- Za'atar Spiced Chicken Breast

Za'atar Spiced Chicken topped with a Artichoke Relish | Rainbow Quinoa | Sautéed French Green Beans | Roasted Red Peppers

- Pan Roasted Local White Sea Bass

Chimichurri Glazed Local Sea Bass | Served on a Bed of Roasted Red Pepper Yukon Mash | Blend of Sautéed Zucchini, Carrots, and Yellow Squash

- Grilled Flat Iron Steak

Ancho Agave Glazed Flat Iron Steak | Roasted Fingerling Potatoes | Sautéed French Green Beans | Served on Roasted Local Citrus Corn Succotash

- Sweet & Spicy Airline Chicken Breast

Oven Roasted Airline Chicken Breast | Served with Smashed Red Skinned Potatoes | Topped with Green Onions and Cheddar Cheese | Sautéed French Green Beans

- Garlic Herb Slow Roasted Tri-Tip

Tender Roasted Tri-Tip | Forest Mushroom Demi-Glace | Garlic Cauliflower Smash | Sautéed Mixed Vegetables

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