

Lunch Menu

10:30 AM to 4 PM Monday-Sunday

Soups and Salads

Heirloom Tomato Bisque \$7

Soup du Jour \$7

610 Salad \$8

*Dried Cranberries, Goat Cheese, Toasted Walnuts & Julienne Granny Smith Apples
Tossed in Apple Cider Cranberry Vinaigrette*

Caesar Salad \$8

Chopped Romaine Hearts, Garlic Croutons, Shaved Reggiano, Grape Tomatoes & Caesar Dressing

Cobb Tower \$13

*House Roasted Turkey Breast, Applewood Smoked Bacon, Maytag Blue Cheese
Avocado, Romaine & Sweet Baby Greens with Creamy Onion Dressing*

*You may add Grilled Chicken Breast for \$3 or
Ahi Tuna or Shrimp for \$5 to your Salad*

Sandwiches and Wraps

Served with our Home Made Vegetables Chips

The BLT \$9

Fried Green Tomato, Lettuce, Applewood Smoked Bacon & Creole Mustard Aioli

Grilled South West Chicken Sandwich \$12

Chipotle Mayo, Pepper Jack Cheese, Lettuce, Onion, & Tomato

Beef Tenderloin Wrap \$12

*Caramelized Balsamic Onions, Mixed Greens, Tomatoes & Creamy
Blue Cheese Dressing in an Herbed Garlic Wrap*

Roast Turkey \$13

*Slow Roasted Turkey Breast, Applewood Smoked Bacon, Avocados, Lettuce
Tomatoes & Mayonnaise on Toasted Nine Grain Bread*

20% Automatic Gratuity for Parties of 6 or More

Entrees

Black Angus Chicken Fried Rib Eye Steak \$13

Served with Dirty Mashed Potatoes, Country Gravy & Sautéed Brocolini

Furikake Seared Ahi Tuna \$14

Pan Seared Ahi Tuna Served with Sushi Rice, Asian Salad & Chinese Fermented Black Bean Vinaigrette Beurre Blanc

Salmon Croquettes \$13

Crispy Salmon Croquettes Topped with a Creamy Crabmeat Sauce with a House Salad

Grilled Black Angus Burger \$13

*Lettuce, Onion, Tomato, House Made Thousand Island Dressing
Tillamook Cheddar & Toasted Brioche Bun served with Fries or Salad*

Desserts

Crème Brulee \$8

Chocolate Decadence \$8

Bread Pudding \$8

Gateau Riche \$8

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