



C O U R S E S

4th Hour

Grilled Ham & Cheese \$7
swiss, boursin, white cheddar, hickory ham, grilled tomato, fried egg, wheat berry bread

Monte Cristo \$7
hickory ham, roasted turkey breast, swiss, fresh raspberry sauce, cinnamon raisin french toast

Reuben \$7
house made corned beef, sauerkraut, swiss, russian dressing, swirl rye

Grilled Vegetable Wrap \$6
vidalia onion, portobello, asparagus, summer squash, tomato, havarti, roasted red pepper coulis, flour tortilla

PB & J \$6
orange-vanilla peanut butter, dried fruit compote, banana chips, bentons's bacon, toasted wheat berry bread

Smoked Salmon BLT \$7
apple wood smoked atlantic salmon, lettuce, tomato, benton's bacon, tarragon aioli, pretzel roll

Bison Burger \$7
8oz. lean ground bison, aged white cheddar, lettuce, tomato, tobacco onions, chipotle bbq, kaiser roll

Fish Tacos \$7
mojito marinated mahi mahi, cabbage, red onion, scallion, chili crema, cilantro, fresh salsa

Cuban \$7
mojo braised pork, hickory ham, dill pickles, mustard, swiss, cuban bread

Vegetable Pad Thai \$8
rice noodles, egg, bean sprouts, tofu, peanuts, red pepper, soy sauce, tamarind

Lamb Shank \$9
flageolets, fennel, braised vegetables, natural pan gravy

Beef Tournedos \$11
beef tenderloin, herb boursin mashers, braised red cabbage, merchand de vin

Pork Chop \$9
smoked pork loin chop, apple strudel, fennel-arugala salad, roasted root vegetables

Salmon \$9
pan seared atlantic salmon, warm quinoa salad, chili butter, fresh pico de gallo

Chop \$7
iceberg, romaine, carrot, peas, ham, bacon, cheddar, broccoli, cauliflower, creamy gorgonzola vinaigrette

Caesar La Mancha \$9
hearts of romaine, manchego, white anchovy, ancho croutons, blackened chicken breast, house made dressing

The Wedge \$7
iceberg, tomato, red onion, benton's bacon, pignolia, french & blue cheese dressings

Asian Tacos \$7
wonton, tofu, bok choy, scallion, bean sprouts, bamboo shoots, soy vinaigrette

Calamari \$8
lemon garlic butter, cucumber slaw, roasted peppers, romesco sauce

Caramelized Onion and Mushroom Gratinée \$4/6
portobello, shiitake, crimini, oyster, porcini, veal stock, provolone

Soup du Jour \$3/5
please ask your server for this week's selection

2nd Hour

3rd Hour

1st Hour