



LUNCH MENU

Served Mon-Friday 11 - 2 p.m

Starters

Wings

Fried chicken wings served dry or tossed in buffalo, honey BBQ, mango habanero, lemon pepper, or sweet Thai chili \$15

Buffalo Cauliflower Bites

House-breaded crispy cauliflower tossed in buffalo sauce, served with blue cheese dressing and celery (v) \$10

Seared Ahi Tuna

Ahi tuna seared rare served with wonton chips and garnished with seaweed, sriracha mayo, and sesame seeds (gf) \$15

Pretzel Bites

Salted soft pretzel nuggets served with melted nacho cheese sauce (v) \$10

Quesadilla

Grilled chicken or seasoned beef with cheddar blend house-made pico de gallo, served with sour cream and guacamole \$12

Soups

Bowl of Soup Du Jour

Chef's daily creation \$7

Crock of French Onion Soup

Our signature, homemade onion soup topped with a trio of smoked mozzarella, Monterey jack, and swiss, served with a toasted garlic parmesan crostini \$9

Handhelds

Served with your choice of french fries or onion rings. sub side salad +2 | sub vegetable +2 | sub sweet potato fries +2

Turkey Club

A Classic triple decker sandwich with turkey, bacon, lettuce, tomato, mayonnaise \$15

Prime Rib Cheese Steak

Shaved prime beef topped with roasted red peppers, shallots, frizzled onions, and smothered in a house made cheese sauce, served on a hoagie roll \$15

The Inn Burger

Angus beef topped with grilled mushrooms, tomatoes, bacon, and your choice of cheese \$15

Cheese Burger Deluxe

Angus beef topped Lettuce, tomatoes, Onions, and your choice of cheese \$15

Turkey Burger

Lean turkey patty on a fresh brioche bun with lettuce, tomato, and a kosher dill pickle \$13

California Cheeseburger

Angus Beef covered with melty Swiss cheese topped with chipotle mayo and guacamole, served on a toasted brioche bun \$15

Veggie Burger

Burger Vegetable California Style \$14

Crab Cake Sandwich

Maryland-style jumbo lump crab cake on a brioche bun topped with house-made remoulade \$16

Chicken Parm Sandwich

Breaded chicken breast, mozzarella cheese, topped with marinara sauce, served on a ciabatta roll \$15

Southern Chicken Sandwich

Hand-breaded crispy chicken breast, pickles, and house-made spicy mayo on a brioche bun \$15

Cubano Sandwich

Slow roasted pork, ham, swiss cheese, horseradish, pickles, sriracha aioli served on a ciabatta roll \$14



Salads

Chicken Caesar Salad

Romaine lettuce, Caesar dressing, fresh-grated parmesan, and homemade garlic parmesan croutons \$15

Greek Salad

Romaine lettuce, tomatoes, onions, green peppers, black olives, cucumbers, and feta cheese served with house made Greek dressing (v) \$14

Wraps

Served with your choice of french fries or onion rings. sub side salad +2 | sub vegetable +2 | sub sweet potato fries +2

Chicken Caesar Wrap

Grilled Chicken, romaine lettuce, Caesar dressing, fresh-grated parmesan \$14

Buffalo Chicken Wrap

Breaded chicken tossed in buffalo sauce, lettuce, tomatoes \$14

Breakfast

Omelette

Build your own Omelette- choose one protein (bacon, ham, or sausage), one cheese (cheddar jack, swiss, american, mozzarella, feta, or crumbled blue cheese), and choice of veggies (onions, bell peppers, jalapenos, spinach, mushrooms, or tomatoes) \$13

Belgian Waffles

Belgian waffles topped with peaches and cream \$13

French Toast

French toast, powdered sugar, topped with syrup and fresh fruit \$13

Hungry Man

Fried egg, angus beef patty, blue cheese, and guacamole, served on a brioche bun \$15

Breakfast Sampler

Scrambled eggs, french toast, bacon and fresh fruit, served with french fries \$15

Beverages

ALSO AVAILABLE – SEE OUR SEPARATE MENUS DRAFT, CRAFT, AND BOTTLED BEER | WINE BY THE GLASS OR BOTTLE | COCKTAILS | MOCKTAILS

ICED TEA unsweetened or raspberry \$2.50

SODA pepsi, diet pepsi, sierra mist, ginger ale, pink lemonade \$2.50

FRUIT JUICE orange, pineapple, cranberry \$2.50

FRESH BREWED COFFEE or TEA \$2.50

CAPPUCCINO \$3

ESPRESSO regular \$3

BOTTLED WATER Aqua Panna/San Pellegrino \$5

Desserts

Dark Side of the Moon Cake

Three layers of coffee liqueur-soaked fudge cake with chocolate mousse between each layer, enrobed in pure chocolate ganache and topped with a dark chocolate crescent (v) \$8

New York-Style Cheesecake

Rich, dense cheesecake exploding with vanilla flavor atop a traditional buttery graham cracker crust (v) \$8

Fresh Fruit Sorbet

Choice of lemon or raspberry, topped with fresh fruit (v, gf) \$8