



lunch monday june 15, 2009

- TOMATO & GORGONZOLA SOUP – cup 3.95 / bowl 6
- CARROT & GINGER COCONUT CURRY – cup 3.95 / bowl 6
- CHILI OF THE DAY – topped with sour cream, avocado, red onion, jack & cheddar
cup 4.95 medium bowl 7.5 large bowl 9

entrees and specials

- FRESH ALASKAN HALIBUT & PENNE PASTA – grilled – lemon marinade, roasted garlic, zucchini, yellow squash, oven roasted tomatoes, spinach, pesto, roasted red peppers, parmesan gorgonzola cream 16.00
- FRESH ALASKAN RED SALMON – seared – sweet chili & papaya barbeque sauce, grilled asparagus, roasted garlic smashed potatoes 16.00
- ADOBO PULLED PORK TACOS – pickled red onions, pico de gallo, lime sour cream, corn tortilla, petite salad 10.50
- TOFU & UDON NOODLE PASTA – soy ginger cream sauce, snow peas, mushrooms, pickled ginger, black bean salsa 12.95
- JAMBALAYA – reindeer sausage, fresh alaskan red salmon, tiger prawns, clams, spicy tomato sauce, jasmine rice 14.95
- CHICKEN CURRY – grilled, red coconut curry, sautéed asian vegetables, jasmine rice, daikon sprout salad 13.95
- CRAB & SCALLOP CAKES – crispy polenta, tortilla crème, pico de gallo, guacamole 13.50

salad

- CALAMARI SALAD – baby spinach, caramelized onions & peppers, capers, olives, artichoke hearts, warmed herb vinaigrette, polenta croutons 12.50
- SIMPLE GREEN SALAD – field greens, grape tomato, cucumber, red onion, kalamata olive – choice of dressings: gorgonzola, thai lime, roasted garlic lemon basil, lavender maple 6.50
- CAESAR SALAD – romaine, croutons, caesar dressing, fresh parmesan 8.50
add blackened tiger prawns 14 add blackened chicken breast 12
- BACON & APPLE SALAD – field greens, chevre, grape tomatoes, lavender maple vinaigrette 10.25
- PANZANELLA SALAD – field greens, focaccia croutons, fresh mozzarella, grape tomatoes, red onion, green olives, capers, toasted pine nuts, roasted garlic lemon basil vinaigrette 10.25
- CHICKEN SALAD – field greens, grilled chicken breast, bacon, avocado, tomato, red onion, crumbled gorgonzola, gorgonzola dressing 13.95
- TIGER PRAWNS & ALASKAN SEA SCALLOPS SALAD – blackened – field greens, romaine, papaya & diced red peppers, cucumber, candied almonds, thai lime vinaigrette 15.95

** all dressings, spreads, and mayonnaise are house made with canola or extra virgin olive oil - no raw eggs or trans fats **

sandwiches

sandwiches served on baguette or multi-grain wheat bread

choice of fries with roasted red pepper ketchup or house salad with lavender maple vinaigrette

substitute a cup of soup add 2.00 – chili & sandwich add 3.00

- SMOKED TURKEY OR HAM MELT – herb cream cheese, mayo, dijon, melted jack & cheddar 10.50
- VEGETARIAN MARINATED OLIVE – cucumber, tomato, red onion, marinated olive spread, greens, feta 10.50
- COLD HAM OR SMOKED TURKEY – tomato, red onion, greens, mayo, dijon mustard, jack cheese 10.50
- AVOCADO – herb cream cheese, tomato, red onion, greens, mayo, dijon, melted jack and cheddar 10.50
- REINDEER POLISH SAUSAGE – red onion, sauerkraut, mayo, dijon, melted jack & cheddar 11.50
- ANGUS CHEESE BURGER – tomato, red onion, greens, mayo, dijon, melted jack & cheddar, fresh ciabatta 10.95
- ANGUS CHIPOTLE BURGER – avocado, chipotle aioli, tomato, red onion, melted jack & cheddar, fresh ciabatta 11.95
- HAM & MARINATED OLIVE – black forest ham, salami, marinated olive spread, melted jack & cheddar 10.95
- TURKEY & AVOCADO – herb cream cheese, tomato, red onion, greens, mayo, dijon 11.50
- THAI CHICKEN – marinated in a peanut dressing, melted jack & cheddar, mayonnaise, greens, red onion 11.50
- GRILLED CHICKEN BREAST – bacon, avocado, gorgonzola dressing, tomato, red onion, greens 12.50
- TIGER PRAWNS & AVOCADO – blackened tiger prawns, avocado, herb cream cheese, mayo, dijon, melted jack & cheddar 12.95

18 percent gratuity will be added to tables of 6 or more