

LUNCH

SALADS

Add chicken \$6, add salmon \$8, add shrimp \$7

HEB Salad \$11

Spring greens, oven roasted grapes, heirloom tomatoes, shaved radish, candied pecans, goat cheese, carrots

Caesar Salad \$12

Hearts of romaine, fried capers, herb croutons, shaved Parmesan, creamy Parmesan dressing

Baby Wedge Salad \$12

Iceberg lettuce, smoked bleu cheese, candied bacon, cherry tomatoes, crispy onions, balsamic gastrique, bleu cheese dressing

Strawberry Fields Salad \$12

Romaine, mandarin oranges, strawberries, candied pecans, goat cheese, pickled red onions, prickly pear vinaigrette

Zesty Chicken Salad \$16

Mixed greens, roasted corn, avocado, tomatoes, cheddar cheese, crispy tortilla strips, spicy ranch. Choice of crispy fried or grilled chicken

APPETIZERS

Reuben Fries \$14

Colossal crisp fries, shredded corned beef, 1000 island dressing, melted Swiss cheese

Fish Tacos \$19

Blackened or fried walleye, cilantro slaw, mango relish, chipotle crema, salsa. Choice of corn or flour tortillas

Bang Bang Shrimp \$16

Breaded & fried shrimp, tossed with sriracha aioli, shredded romaine lettuce, scallions, flour tortilla

Grilled Quesadilla \$15

Carne asada or chicken, cheddar jack cheese, pico de gallo, sour cream, guacamole

Chicken Wings \$17

1lb. wings. Choice of buffalo, spicy honey, Caribbean jerk dry rub, sweet Thai chili. Served with carrots & celery and choice of ranch or bleu cheese dressing

DRESSINGS

Ranch, bleu cheese, white balsamic vinaigrette, honey mustard, prickly pear vinaigrette, chipotle ranch

SOUPS CUP \$6 BOWL \$8

Daily - José's Green Chili

Tuesdays-Saturdays - Soup Du Jour

Fridays - Clam Chowder

SIDES \$5

French fries

Sweet potato waffle fries

Sidewinder fries

Onion rings

Coleslaw

Cottage Cheese

Side Salad

Fresh fruit

Cup of soup

DESSERTS \$8

Seasonal Crème Brûlé

Sugar tuile, vanilla whipped cream, berries

Layered Chocolate Cake

Chocolate ganache, whip cream, cocoa powder

Funnel Cake Fries

Sweet fried batter, duce leche sauce

**These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Please notify member of our staff for any food allergies or restrictions.

All checks will include at 20% service charges. All substitutions are subject to additional charges

LUNCH

ENTRÉES

Choice of side

Classic Burger* \$15

Choice of angus or vegetarian patty, lettuce, tomato, onion, pickle. Choice of cheese

Hatch Green Chili* \$17 Burger

1/2 lb. angus burger, lettuce, tomato, bacon, pepperjack cheese, sour cream, chopped green chilis, toasted brioche bun.
Grilled chicken version available

Mushroom Swiss* \$16 Burger

Sautéed portobello mushroom, bacon, garlic aioli, lettuce, tomato, crispy onions, toasted brioche bun

French Dip \$17

Traditional French dip, sautéed onions, provolone cheese, au jus

Reuben Sandwich \$16

Shaved corned beef, 1000 island, sauerkraut, horseradish cream, Swiss cheese, toasted rye bread

Southwest Chicken Wrap \$15

Chipotle grilled chicken, pico de gallo, pepperjack cheese, romaine lettuce, sundried tomato flour tortilla

A.B.T. Sandwich \$16

Avocado, bacon, tomato, Swiss & cheddar cheeses, griddled on Parmesan bread

Patty Melt* \$16

1/2lb. angus burger, caramelized onions, 1000 island dressing, Swiss cheese, toasted rye bread

Fried Chicken Sandwich \$16

Hand-breaded chicken breasts, cheddar cheese, lettuce, tomato, pickles, mayo, toasted brioche bun

New York Steak* \$18 Sandwich

Grilled 8oz. steak, wilted arugula, grilled tomatoes, horseradish cream, crispy onions, toasted hoagie roll

Classic Club Sandwich \$16

Sliced turkey, black forest ham, bacon, lettuce, tomato, cheddar cheese, avocado, mayo
Choice of hearty white, wheat or rye bread
Wrap option available

Fish & Chips \$18

Beer battered walleye, French fries, tartar sauce, malt vinegar

HEB Hot Dog \$12

Beef hot dog, red pepper relish, mayo, toasted bun

SOUPS Cup \$6 Bowl \$8

Daily - José's Green Chili

Tuesdays-Saturdays - Soup Du Jour

Fridays - Clam Chowder

SIDES \$5

French fries

Sweet potato waffle fries

Sidewinder fries

Onion rings

Coleslaw

Side salad

Cottage Cheese

Fresh fruit

Cup of soup

DESSERTS \$8

Seasonal Crème Brûlé

Sugar tuile, vanilla whipped cream, berries

Chocolate Layered Cake

Chocolate ganache, whip cream, cocoa powder

Funnel Cake Fries

Sweet fried batter, dulce leche sauce

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