Grape & Wine Lunch Menu

First Course

Choose From One of Three Options:

Garden Salad, Caesar Salad, or Soup of the Day

Second course

Mr. Hamilton's Lentils
Green lentil and arugula with shredded carrot, cherry tomato, sautéed portabella mushrooms, green onion, feta crumble, red wine vinaigrette. No side included

Classic Club
Crisp bacon, grilled rosemary chicken, sliced cheddar, lettuce, tomato and lemon dill aioli on a 12-grain bread with your choice of fries, green salad, caesar salad, or soup

Classic Reuben
Shaved corned beef, sauerkraut, dijon and Swiss cheese on rye with your choice of fries, green salad, caesar salad, or soup

Pressed Parm
Chicken parmesan with marinara and provolone on naan bread with your choice of fries, green salad, caesar salad, or soup

Prime-Time Burger
8oz burger with bacon, white cheddar, lettuce, pickles, red onion and tomato on an egg brioche roll with your choice of fries, green salad, caesar salad, or soup

Zen Burger
Pan roasted sweet potato and black bean burger with brown rice, lentils and cilantro, topped with guacamole, baby spinach, vine tomato, and vegan aioli on a multigrain roll with your choice of fries, green salad, caesar salad, or soup
Vegan

***Each entrée comes with your choice of side: fries, house salad, Caesar salad, or soup (Mr. Hamilton's Lentil excluded)**

Third course

Chef's Choice of Dessert
Ask your server for details

GRAPE & WINE DINNER MENU

FIRST COURSE

Garden Salad
Spring mix, cherry tomatoes, cucumber, bell pepper, julienned carrot, green onion, with balsamic dressing on the side

Caesar Salad
Romaine, herbed croutons, smoked bacon, parmesan, fresh lemon wedge, tossed in a creamy garlic dressing

Soup of the Day
Ask your server for today's selection

SECOND COURSE

The Salmon
Pan seared salmon with maple-dijon glaze, buttered garlic steamed fingerling potatoes, and daily vegetable
Gluten Free

The Chicken
Roasted chicken supreme with oven roasted rosemary and garlic sweet potatoes and butternut squash, , maple bourbon pan jus, and daily vegetable
Gluten Free

The Pasta
Potato gnocchi with oregano and garlic marinated beef tips, sautéed onion and asparagus in a cabernet cream sauce, shaved grana pavano cheese, and garlic toast

The Steak ($10 Upcharge)
Grilled NY striploin served with truffled parmesan fries, Brussel sprouts, and topped with sautéed mushrooms and caramelized onions

THIRD COURSE

Chef's Choice of Dessert
Ask your server for details