

## **DAILY GRILL**

## LUNCH

## Butternut Squash Soup 5.95 Topped with Créme Fraîche 6.75 Red Quinoa & Arugula Cucumber, Corn, Red Bell Peppers, Herbs, Queso Fresco and Lemon Vinaigrette 🌀 🗗 🖤 Blackened Ahi Tuna Salad 18.50 Ahi Tuna Seared Rare, Mixed Field Greens, Artichoke Hearts, Carrots, Green Beans, Almonds and Red Bell Peppers tossed in an Asian Style Vinaigrette Cobb Wrap & Soup of the Day 13.75 Our signature Cobb Salad wrapped in a Whole Wheat Tortilla with Bleu Cheese Aioli served with a cup of House Made Soup Turkey Club 13.50 Bacon, Avocado, LTO & Mayo on Toasted Wheat with Grilled Asparagus 16.50 Pan-Crisp Chicken Airline Chicken Breast with Dried Fruits, Olives and Almonds, served with Grilled Asparagus and Sautéed Quinoa 12.75 White Bean Chicken Chili Pecan Smoked Organic Chicken, Roasted Poblanos, Queso Fresco, and Cilantro with Jasmine Rice 17.50 Grilled Herb Chicken Brown Rice with Toasted Almonds, Grilled Vegetables and a Balsamic Glaze GF 16.95 Simply Grilled Trout Sustainable Idaho Trout with Grilled Asparagus GA Grilled Vegetable Plate 13.50 A medley of Grilled Vegetables, Fresh Steamed Spinach, Broccoli, Grilled Asparagus, Sliced Tomato and Herb Brown Rice 📵 📭 Moroccan Spiced Chicken 17.75 Chicken Skewer with Turmeric, Paprika, Garlic & Cumin, Grilled Vegetables, Herb Brown Rice with Almonds & Tzatziki Sauce 18.75 Simply Grilled Salmon Served with Grilled Asparagus GE 13.50 Chicken Meatballs & Angel Hair Pasta Chopped Tomatoes, Garlic & Basil

GE = Gluten-Friendly

