



DINNER MENU

CAESAR SALAD WITH BRUSSEL SPROUTS AND GRILLED CHICKEN

Crisp Romaine Lettuce, Shaved Brussel Sprouts, Grilled Chicken,
Baguette Crostinis, Hard Boiled Egg, Cherry Tomatoes
Freshly Shaved Parmesan Cheese, House Made Caesar Dressing
\$14.00

STRAWBERRY AND CITRUS SALAD WITH CHICKEN

Salad of Local Organic Baby Greens, Grilled Chicken Breast, Juicy Strawberries, Oranges,
Sunflower Seeds, Dried Cranberries, Jicama, Bleu Cheese, Raspberry Citrus Vinaigrette
\$14.00

SONORAN BEEF SIRLOIN PANINI

Shaved Beef Sirloin, Monterrey Jack Cheese, Cilantro Serrano Spread, Torta Roll
Purple Potato Salad Vinaigrette, Housemade Pickles
\$16.00

BRIE AND ROASTED CHICKEN PANINI

Sliced Oven Roasted Chicken, Brie Cheese, Sliced Bacon, Sautéed Mushrooms and Onions,
Fig and Apple Mustarda, Ciabatta
Purple Potato Salad Vinaigrette, Housemade Pickles
\$15.00

SOUTHWESTERN HUMMUS AND QUINOA WRAP

Traditional Hummus with Southwestern Quinoa Tabbouleh, Grilled Local Farms Vegetables,
Roasted Corn, Tomato, Cucumber, Cilantro, Panela Cheese, Romaine Lettuce, Spinach Tortilla
Purple Potato Salad Vinaigrette, Housemade Pickles
\$13.00

All items are Plus Tax



LIGHTER SELECTIONS

Artisan Cheese Selection

Selection of Cheddar, Soft Ripened and Bleu Cheeses, Apples and Strawberries,
Walnuts, Dried Fruit, Baguette
(Serves Two)
\$15.00

Bag of Chips in Assorted Flavors
\$2.00

Fudge Brownies
\$3.50

Mango Macadamia Upside Down Cake with Rum Custard
\$6.50

BEVERAGES

Fresh Lemonade
\$4.00

Prickly Pear Iced Tea
\$3.00

Assorted Coke Products
\$2.50

Chilled Bottled Water
\$2.50

All items are Plus Tax