

# LUNCH

## SOUP, APPETIZERS & SALAD

<b>SOUP DU JOUR</b> CUP/BOWL (PREMIUM SOUP ADD 2.00 PER PORTION)	5/7
<b>LASAGNA EGGROLLS</b> RICOTTA, MOZZARELLA, PARMESAN, GROUND BEEF, TOMATO SAUCE	7
<b>CAPRESE SALAD</b> VINE RIPE TOMATO, FRESH MOZZARELLA, BASIL, OLIVE OIL, BALSAMIC	10
<b>BLUE CHEESE CHIPS</b> HOUSE KETTLE CHIPS, BLUE CHEESE CRUMBLES, BALSAMIC, GREEN ONION, BACON	10
<b>PIMENTO CHEESE FRITTERS</b> HOUSE MADE PIMENTO CHEESE, PANKO BREAD CRUMBS, STRAWBERRY JALAPEÑO JAM	7
<b>SMOKED CANDIED BACON</b> SLOW COOKED PORK BELLY, CANDIED JALAPEÑO PEACH BBQ GLAZE, COLE SLAW	9
<b>SPINACH ARTICHOKE DIP</b> FRESH SPINACH, CREAM CHEESE, PARMESAN, ARTICHOKE CORN CHIPS	9
<b>BOOM-BOOM SHRIMP</b> FRIED SHRIMP, BOOM-BOOM SAUCE	10
<b>AHI TUNA POKE BOWL</b> FRESH TUNA, POKE SAUCE, SUSHI RICE, AVOCADO, EDAMAME, GREEN ONION	12
<b>ASIAN CHICKEN SALAD</b> ROMAINE, CABBAGE, MANDARIN ORANGES, GRILLED CHICKEN, WONTON CRISPS, SESAME DRESSING, PEANUTS, GREEN ONION	12
<b>GRILLED CHICKEN CAESAR SALAD</b> ROMAINE LETTUCE, CROUTONS, CAESAR DRESSING, PARMESAN CHEESE, EGG, GRILLED CHICKEN	12
<b>FRIED SHRIMP SALAD</b> MIXED SALAD GREENS, TOMATOES, BLACK OLIVES, CUCUMBER, SHREDDED CARROT, CHEDDAR CHEESE, CROUTONS, FRIED SHRIMP	13
<b>BLACK AND BLUE STEAK SALAD</b> MIXED SALAD GREENS, BLACKENED STEAK, BLUE CHEESE CRUMBLES, BLACK OLIVES, SHREDDED CARROT, GRAPE TOMATOES	13
<b>GREEN JACKET</b> MIXED SALAD GREENS, GRILLED CHICKEN, GRAPE TOMATOES, PARMESAN CHEESE, LAVASH CRACKERS, TOSSED IN RED WINE VINAIGRETTE, PARMESAN CRISP	12

### DRESSINGS

BALSAMIC VINAIGRETTE, RANCH, HONEY MUSTARD, THOUSAND ISLAND, ITALIAN, CAESAR, RED WINE VINAIGRETTE (GREEN JACKET), SESAME DRESSING. ADD GRILLED SHRIMP TO ANY SALAD FOR \$2.00

<b>ANGUS BURGER</b> CHARBROILED 8 OZ. BEEF PATTY, LETTUCE, TOMATO, PICKLES, WHITE AMERICAN CHEESE, BISTRO SAUCE, BRIOCHE BUN	12
<b>PHILLY CHEESESTEAK SANDWICH</b> SLICED PRIME RIB, MUSHROOMS, ONIONS, BELL PEPPERS, AMERICAN CHEESE AND MAYO ON A GRILLED HOAGIE	13
<b>WAGYU-BISON BURGER</b> CHARBROILED WAGYU AND BISON BLENDED BURGER, LETTUCE, PICKLED TOMATO, RED ONION, CHEDDAR CHEESE, ROSEMARY MAYONNAISE, BRIOCHE BUN	16
<b>TURKEY BURGER</b> SEASONED GROUND TURKEY, LETTUCE, TOMATO, PICKLES, ONION, GOAT CHEESE, STRAWBERRY JALAPEÑO JAM, BRIOCHE BUN	12
<b>HLCC REUBEN</b> HOT PASTRAMI SANDWICH GRILLED ON MARBLE RYE BREAD WITH SAUERKRAUT, SWISS CHEESE, AND THOUSAND ISLAND DRESSING	11
<b>HLCC CLUB WRAP</b> FRIED OR GRILLED CHICKEN, BACON, LETTUCE, TOMATO, AMERICAN CHEESE, RANCH, GRILLED FLOUR TORTILLA	11
<b>HLCC CLUB</b> SMOKED TURKEY, HONEY HAM, BACON, LETTUCE, TOMATO, CHEDDAR CHEESE, PICKLES, MAYONNAISE ON TOASTED WHITE BREAD	11
<b>CHICKEN SANDWICH</b> CRISPY OR GRILLED CHICKEN BREAST, BACON, LETTUCE, TOMATO, PICKLES, SWISS CHEESE, HONEY DIJONNAISE, BRIOCHE BUN	11
<b>GROUPEY FINGER WRAP</b> HAND BREADED GROUPEY FILETS, SHREDDED LETTUCE, TOMATO, LEMON-DILL TARTAR SAUCE, CHEDDAR CHEESE, FLOUR TORTILLA	11
<b>STEAK AND CHIMMICHURRI FLATBREAD</b> GRILLED STEAK, CARAMELIZED ONIONS, ARUGULA, MOZZARELLA, TOMATOES, CHIMMICHURRI, OLIVE OIL, BALSAMIC, ON AN OVEN BAKED FLATBREAD	10
<b>BBQ CHICKEN FLATBREAD</b> GRILLED CHICKEN, BACON, CHEDDAR CHEESE, BBQ SAUCE ON AN OVEN BAKED FLATBREAD	10
<b>MARGHERITA FLATBREAD</b> FRESH TOMATOES, MOZZARELLA, OLIVE OIL, GARLIC, BALSAMIC REDUCTION, AND BASIL ON AN OVEN BAKED FLATBREAD	10
<b>CHICKEN WINGS</b> 10 CRISPY WINGS, BUFFALO, HOT, HONEY BBQ, LEMON PEPPER, SALT AND VINEGAR, TEXAS PETE DRY RUB, CELERY AND CARROT STICKS, RANCH OR BLUE CHEESE DRESSING	14
<b>CHICKEN TENDERS</b> HAND BATTERED AND FRIED OR GRILLED CHICKEN TENDERLOINS, REGULAR OR BUFFALO STYLE WITH RANCH OR HONEY MUSTARD DIPPING SAUCES.	10

### ALL SANDWICHES, WRAPS, AND TENDERS INCLUDE THE CHOICE OF ONE SIDE:

BEER BATTERED ONION RINGS, HAND CUT FRIES, FRENCH FRIES, SWEET POTATO FRIES, FRESH CUT FRUIT, OR SIDE SALAD

Executive Chef Jason de la Sota, CEC

Revised 06/2022

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