



Lunch Menu
appetizers

Blue Pacific Cakes

Pan seared crab cakes, served with roasted red and yellow bell pepper coulis 13

Italian Sweet Peppers

Roasted and stuffed with cheese, shrimp and bacon, topped with Parmesan crust and cilantro cream 9

Cheese Rustica

Three artisan cheeses with Italian cured meat, olives, cornichons, and spicy fruit preserve 21

Smoked Salmon

House smoked salmon served with horseradish cream, capers, red onion and crostini 13

Ahi Tuna

Sesame crusted sushi grade Ahi, served with sweet soy sauce, wasabi, and pickled cucumber 14

Zucchini Fritters

Savory zucchini fritters pan seared until golden brown, topped with jalapeño béarnaise 9

soups

Signature Cream of Green Chile * Soup du Jour Cup 4 Bowl 7

French Onion Crock 7

salads

House Salad

Mixed greens, cucumber, cherry tomato, black olives and croutons with house red wine vinaigrette 5

Wedge Salad

Iceberg lettuce, topped with house made Maytag bleu cheese dressing, cherry tomato, bacon and red onion 7

Romaine Salad

Romaine lettuce with Granny Smith apples, bleu cheese, spiced sweet pecans, blueberries and apple walnut vinaigrette Small 7 Large 11

Caesar

Romaine lettuce, Parmesan cheese and croutons Small 4 Large 7

Greek Salad

Mixed greens, cucumber, red onion, red bell pepper, Kalamata olives, cherry tomato, artichoke hearts, pepperoncini and feta cheese with dill Greek dressing 11

Tortellini Salad

Rainbow tortellini pasta in basil dressing with artichoke hearts, black olives, cherry tomato, feta cheese and walnuts 13

Add; sautéed shrimp - 6 | grilled chicken - 4 | salmon - 10 | grilled prawn - 3 each

crepes

One 7 Two 11

Santa Fe Crepes

Fresh ground sirloin and bell peppers with jack cheese topped with Hatch green chile sauce, served with rice pilaf

Spinach Artichoke Crepes

With caramelized onion and Parmesan topped with roasted red bell pepper cream sauce, served with vegetable medley

Seafood Crepes

Salmon and shrimp topped with Swiss cheese and a white wine lemon dill sauce, served with vegetable medley

specialties

Pasta Primavera with Prawns

Angel hair pasta with two grilled prawns, broccolini, fresh tomato, green chile, Parmesan and herbs, lightly tossed with extra virgin olive oil 14

Beef Tenderloin Tacos

Marinated beef tenderloin strips, slow cooked with stewed tomatoes, in flour tortillas topped with pico de gallo, served with black bean salad 12

Stuffed Sweet Bell Pepper

Roasted colored bell pepper stuffed with red Thai jasmine rice, walnuts, sautéed mushrooms, grilled eggplant and mozzarella, topped with a red bell pepper coulis 9

Enchiladas Montadas

Stacked chicken enchiladas with corn tortillas, bell peppers, onions, and jack cheese topped with Hatch green chile sauce and a fried egg 11

Herb Gnocchi

Parisian style pasta in pesto sauce with carrots brunoise, zucchini, black olives, fresh tomatoes and Parmesan, served with garlic bread 12

Salmon Salad with Champagne Vinaigrette

Grilled salmon served on a bed of mixed greens with cherry tomato, red onion, cashews, Parmesan, and poached pears (salmon cooked medium rare) 14

Ahi Tuna Salad

Pan seared Ahi tuna on a bed of romaine with tomato, green beans, Kalamata olives, Yukon gold potatoes, and a hard boiled egg, tossed with cilantro vinaigrette 14

sandwiches

Smoked Turkey

Swiss cheese, lettuce, tomato and avocado on wheat berry bread with garlic aioli, served with garlic parsley fries 9

Santa Fe Chicken

Grilled chicken breast with lettuce, tomato, Hatch green chiles, jack cheese, bacon and honey cilantro mustard on a hearty bun, served with garlic parsley fries 12

Gourmet Burger

Ground sirloin topped with smoked Gouda, lettuce, tomato, caramelized onion and Cajun aioli on a jalapeño bun, served with garlic parsley fries 10

•add bleu cheese .75 | •add bacon .75 | •add green chile .50

Chicken Salad Wrap

Chicken salad with Dijon mustard, mayonnaise, celery, and grapes, wrapped with lettuce and tomato in a sundried tomato tortilla, served with garlic parsley fries 9

•sub house salad or cup of soup for garlic fries 2