

# LUNCH

Served Monday thru Sunday 11 am - 4 pm at the Restaurant

## **APPETIZERS**

#### CHEESE PLATE

daily selection of cheeses & cured meats, served with lahvosh cracker bread, seasonal fresh & dried fruit, sweety drop peppers, cucumbers pickled in-house MEMBER \$38

## SIGNATURE MEATBALLS

25/25/50 veal, pork & ground beef, house marinara, parmesan, parsley, served with garlic breadsticks MEMBER \$16

#### **ROASTED GARLIC HUMMUS** fire roasted red bell pepper, pumpkin

pepitas, feta cheese served with pita chips, carrots & celery MEMBER \$15

#### SPINACH ARTICHOKE DIP spinach, artichoke hearts, cream cheese,

served with fresh veggies and pita chips MEMBER \$15 ZUPPA DEL GIORNO

#### ask your server for our daily selection of

chef inspired soup MEMBER \$11

## **SALADS**

### CAESAR

romaine lettuce, croutons, shaved parmesan, lemon, house made caesar dressing MEMBER \$14

## **MEDITERRANEAN**

mixed greens, feta, capers, red onions, banana peppers, grape tomatoes, kalamata olives, mint-basil vinaigrette MEMBER \$15

#### romaine lettuce, boiled eggs, crispy

SEASONAL SALAD

applewood bacon, grape tomatoes, red onions, avocado, cheddar blend, red wine vinaigrette MEMBER \$15

**POKE BOWL** 

#### jasmine rice, edamame, carrot, cucumber,

pickled cabbage, pumpkin seeds, pickled ginger, seaweed, gochujang sauce, choice of protein: salmon, tuna, shrimp MEMBER \$24

\*Add: chicken breast, airline chicken, tuna,

shrimp, salmon filet, avocado or extra dressing

**SANDWICHES** 

### grilled chicken, cheddar cheese, applewood bacon, garlic mayo, avocado spread,

CHICKEN AVOCADO BLT

spring mix, tomatoes, on toasted sourdough MEMBER \$19

FRENCH DIP

eye of round, horseradish garlic mayo, caramelized onions, white cheddar, french

#### baguette, rosemary & thyme au jus

MEMBER \$22 **SMOKED GOUDA & TURKEY** 

deli sliced turkey, chipotle aioli, smoked gouda, red onions, roasted red bell pepper, alfalfa sprouts, avocado, sourdough

# PASTRAMI REUBEN

MEMBER \$21

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pastrami, white cheddar, sauerkraut, thousand island, marble rye

**CAPRESE** 

mozzarella, heirloom tomato, spinach, balsamic glaze, pesto aioli, french baguette

MEMBER \$18

# STOUT BACON CHEDDAR BURGER

braveheart black angus beef, bacon, cheddar, lettuce, tomato, onion, house-made pickles, garlic aioli, sweet sourdough bun, parmesan fries

MEMBER \$28

**PIZZAS** 

#### our 12" hand tossed pizzas are stone-baked to order and made to share half/half options & gluten free crust available

TEXAS PEPPERONI WINE COUNTRY

## MARGHERITA

house marinara, mozzarella, deli sliced

pepperoni, oregano

MEMBER \$26

roasted garlic cloves & fresh basil MEMBER \$27

garlic infused oil, mozzarella, tomatoes,

house fondue, mozzarella, grilled chicken

CHICKEN ALFREDO

## breast, spinach, sun-dried tomatoes

MEMBER \$29 **MEAT LOVERS** house marinara, mozzarella, pepperoni,

bacon, italian sausage & prosciutto chip

MEMBER \$29

## MEMBER \$29

house marinara, tomatoes, garlic,

mozzarella, pepperoni, Italian sausage,

bacon, jalapeños, ranch dressing drizzle

RENDEZVOUS white truffle oil, mozzarella, shaved parmesan, arugula, fig, balsamic drizzle & prosciutto chip

MEMBER \$29

# STOUT SPECIAL

house marinara, mozzarella, roma tomatoes, Texas Pepperoni, oregano, italian sausage, fresh basil MEMBER \$28

**DESSERT** 

seasonal selection with house made sauces

## MEMBER \$10

**ACAI BOWL** 

**GELATO** 

acai berry sorbet, fresh fruits, granola, chocolate chips, toasted coconut flakes, honey drizzle

MEMBER \$14