

Lunch 2011



Baby Spinach Salad and Goat Cheese Roasted Red Peppers, Artichokes, Goat Cheese and Crisp Pancetta	\$8	Blackened BLT Wrap Applewood Smoked Bacon, Tomatoes, Green Leaf Lettuce, Avocado and Citrus Aioli	\$8
Caesar Salad Crisp Romaine Hearts, Ciabatta Croutons, Parmigiano Reggiano and Caesar Dressing Add Grilled Chicken or Shrimp	\$8 \$3	Warm Black Forest Ham and Brie Served on Baked Ciabatta with Hummingbird Ranch's Buckwheat Honey and Whole Grain Mustard	\$8
Asian Spinach and Soba Noodle Salad Julienned Vegetables, Toasted Cashews, Crisp Wonton and Sesame-Soy Vinaigrette	\$9	Lamb Bolognese House-Made Tagliatelle Pasta, Fresh Herbs and Parmigiano Reggiano	\$10
Add Grilled Chicken or Shrimp	\$3	Grilled Vegetable and Mozzarella Panini	\$8
Grilled Eight Ounce Angus Beef Burger Lettuce, Tomato, and Onion on a Toasted Brioche Roll	\$8	Zucchini, Portobello and Roasted Peppers With Pesto Aioli and Balsamic Reduction	
Add Cheese	\$1	The Bistro's French Dip	\$9
Add Bacon	\$1	Thinly Sliced Herb Roasted Top Round,	
		Caramelized Onions, Swiss Cheese	
California Burger	\$10	and Mushroom-Beef Jus	
Black and Blue Burger	\$9		
		Tuna or Egg Salad	\$7
Lamb Burger	\$10	On Toasted White, Wheat or Rye Bread	

Items subject to change due to seasonal availability

Harissa Aioli, Baby Spinach and Feta Cheese

On Baked Ciabatta Bread

Lunch Menu created by Leon Wisneski

With Lettuce, Tomato and Onion

Bistro Salad

All Sandwiches served with Half-Sour Pickle, Coleslaw and choice of Hand Cut Fries, Fruit or

Sandwiches & Pasta





COMMONS

Executive Chef Chris Diesing

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