

LUNCH MENU

SALADS

Accompanied with Chef's choice of bakery fresh rolls and beverage

Add Soup du jour to any salad selection for - \$2

CHICKEN SALAD

House-made lemon-basil chicken salad with diced red grapes served on a bed of greens with mini croissants and fresh fruit cup - \$9.50

COBB SALAD

Diced grilled chicken with avocado, crumbled bacon, blue cheese, tomatoes, hard cooked eggs, and chives served on a bed of greens with cobb vinaigrette - \$11

GRILLED GINGER & SOY SALMON SALAD

Delicately grilled salmon served over mixed greens, with tomato, cucumbers, green onions, and carrots with an Asian dressing - \$12

GRILLED STEAK SALAD WITH POBLANO VINAIGRETTE

Marinated rib eye with spinach, onion, plum tomatoes, and red bell pepper with poblano vinaigrette - \$12.50

GORGONZOLA SALAD

A spinach salad with chicken and Gorgonzola cheese tossed with glazed walnuts, red onions, apples and dried cranberries finished with vinaigrette dressing - \$10.50

MICHIGAN ORCHARD SALAD

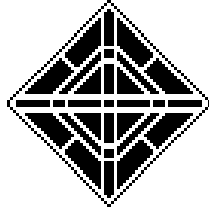
Mixed greens topped with grilled chicken breast, Michigan apples slices, dried cherries, and sugared whole pecans with poppy seed dressing - \$11

SOUTHWESTERN CHICKEN SALAD

Crunchy romaine lettuce topped with sliced charbroiled chicken breast, cheddar cheese, tomatoes, black olives, red onions, black beans and corn salsa topped with crispy tortilla strips

Served with our own salsa ranch dressing - \$11

Please add 18% service charge and 6% state sales tax to all food and beverage items
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



LUNCH MENU

SANDWICHES

*Accompanied with Chef's choice of side salad, house made kettle chips and beverage
Add soup du jour to any selection - \$ 2*

BEEF BARBEQUE

Shredded beef simmered in chipotle barbeque sauce served on a bakery Kaiser roll with onion tangles and potato salad - \$9.50

LEMON-BASIL CHICKEN SALAD

Tender breast of chicken salad with a hint of lemon and basil served on a croissant with fresh fruit salad and house-made chips - \$9.50

DELI-STYLE TUNA SALAD

Deliciously prepared tuna salad on a baguette roll or croissant, served with fresh fruit salad, raw carrot wedges and ranch dip - \$9.50

DELI WRAP

Three to choose from or sample each on a combo plate!

- Ham and Swiss cheese on a spinach tortilla with Dijon mustard
- Roast beef and cheddar on a tomato tortilla with sun dried tomato mayonnaise
- Turkey and provolone on a whole-wheat tortilla with cranberry relish

Combo plate features a petite serving of all three varieties - \$11

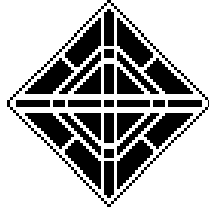
FRESH ANGUS BEEF BURGER

A 1/3 lb. steak burger served on a grilled Kaiser roll with lettuce, tomato, onion, cheese, dill spear, steak fries and cole slaw - \$10.50

GRILLED CHICKEN AND AVOCADO CLUB

A grilled chicken breast served on a multi-grain roll with bacon, avocado, sliced tomato, melted Swiss cheese and herbed mayonnaise - \$10.25

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GRILLED CHICKEN CIABATTA

Breast of chicken lightly seasoned, grilled and served with fresh mozzarella cheese, roma tomatoes and fresh basil leaves on a grilled Italian ciabatta roll - \$10.50

HAWORTH CLUB SANDWICH- A House Specialty

Virginia smoked ham, thinly sliced roasted turkey breast, bacon, leaf lettuce, sliced tomato and creamy Dijon mayonnaise served on grilled foccacia bread - \$10.50

PORTOBELLO MUSHROOM BURGER

A large portobello mushroom cap marinated, grilled, and served on a toasted club bun with melted Swiss cheese, lettuce and tomato - \$9.75

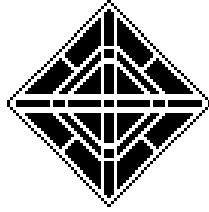
ROAST BEEF SANDWICH

Sliced tender roast beef on a fresh bakery roll with melted Brie, and Dijon mayonnaise served with cole slaw and a pickle spear - \$11

TRADITIONAL RUEBEN SANDWICH

Thinly sliced corned beef, Swiss cheese, kraut and dressing grilled on marble rye bread - \$10

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LUNCH MENU

ENTREES

All entrees are served with soup or salad, bakery fresh rolls, and beverage.

CHICKEN PARMESAN

Garlic linguini topped with a lightly-breaded chicken breast, fresh mushrooms and zucchini finished with marinara sauce and served with house garlic bread - \$11

COCONUT CHICKEN

Tender chicken breast breaded with sweet coconut and topped with caramelized pineapple served over toasted almond rice pilaf with stir-fry vegetables - \$12

CORN CRUSTED TILAPIA

Baked tilapia with a crunchy corn crust served with Yukon gold potatoes and a seasonal vegetable - \$12

GRILLED SALMON

Salmon filet, grilled and served with a Mediterranean relish, roasted red skin potatoes and seasonal vegetables - \$15

HERBED RAVIOLI

Sun-dried tomato ravioli with fresh asparagus tips, sautéed portobello mushrooms, and freshly grated parmesan cheese finished with a trio of traditional sauces and served with house garlic bread - \$10

HONEY PECAN CHICKEN

A juicy chicken breast coated with a sweet honey pecan barbeque sauce served with mashed sweet potatoes, broccoli crown, and corn bread - \$12

STUFFED CHICKEN BREAST

Boneless chicken breast stuffed with Gouda cheese and asparagus served with garlic mashed red skins and seasonal vegetables - \$13

STUFFED PORTOBELLO MUSHROOM

Jumbo portobello mushroom cap stuffed with an array of fresh vegetables and topped with melted Havarti dill cheese
Served over a bed of linguini pasta lightly tossed with marinara sauce
Includes house garlic bread - \$10.50

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