

MESQUITE GRILL LUNCH 11 - 3 PM

SMALL PLATES

SOUP DU JOUR

CUP 5 BOWL 8

GOLDEN COCONUT SHRIMP

GRILLED PINEAPPLE, SRIRACHA LIME AIOLI,
MACADAMIA NUTS AND TEQUILA MANGO CHUTNEY
13

MUSHROOM AND GOAT CHEESE WON TONS

CRISPY WON TONS FILLED WITH HERBS, SHERRY
MUSHROOMS AND GOAT CHEESE SERVED WITH
BALSAMIC SYRUP 6

CHICKEN CORN CHOWDER

CUP 5 BOWL 8

PORK POT STICKER

SERVED STEAMED OR CRISPY, WITH CUCUMBER
SESAME AND GINGER SOY DIPPING SAUCE 7

FARM FRESH ORGANIC DEVEILED EGGS

LOCAL CAGE-FREE EGGS, CREAMY FRENCH
MUSTARD YOLKS, BACON CRUMBLE AND GREEN
ONIONS 6

WARM PITA AND HUMMUS PLATE

MARINATED CUCUMBERS, HEIRLOOM GRAPE
TOMATOES AND EXTRA VIRGIN OLIVE OIL. EXTRA
PITA \$1 6

SALADS

SOUTHWEST CHICKEN SALAD

FRESH ICEBERG & ROMAINE LETTUCE, ROASTED CORN, TOMATOES, BLACK BEANS, AND AVOCADO TOSSED
WITH CILANTRO LIME VINAIGRETTE, FRIED ONION AND TORTILLA STRIPS 16

GF SONOMA MEDITERRANEAN SALAD

BABY GEM LETTUCE, CUCUMBER, TOMATO, OLIVES, AVOCADO, CAPERS, FETA CHEESE AND TOSSED IN HERBED
SHERRY VINAIGRETTE 13

GF CLASSIC COBB SALAD

FIRE GRILLED CHICKEN BREAST, ICEBERG AND ROMAINE LETTUCE, SMOKED BACON, TOMATO, BLEU CHEESE
CRUMBLES, CHOPPED EGG AND AVOCADO, SERVED WITH YOUR CHOICE OF DRESSING 16

WARM BEET AND GORGONZOLA SALAD

MARKET BEETS, MANDARIN ORANGES, AVOCADO, WALNUTS, BABY GREENS, ISRAELI COUSCOUS AND
CHAMPAGNE CRANBERRY EMULSION 13

GF SHRIMP LOUIE SALAD

SWEET POACHED SHRIMP, CLASSIC TANGY CHILE DRESSING, FRESH LETTUCES, AVOCADO, TOMATO AND
CUCUMBER 14

ENTRÉES

SIGNATURE ANGUS BURGER*

SWEET GOLDEN BRIOCHE BUN, LETTUCE, TOMATO,
PICKLE AND ONION 13 ADD: CHEESE, AVOCADO,
GRILLED ONIONS, BACON, JALAPENOS, GREEN
CHILES OR SAUTÉED MUSHROOM +1

GRILLED PASTRAMI REUBEN

THIN PASTRAMI, SWISS, GRILLED MARBLE RYE,
RUSSIAN DRESSING AND HOUSE SAUERKRAUT 14

GARLIC BUTTER STEAK SLIDERS

BACON-TOMATO JAM, RED PEPPER WHIPPED GOAT
CHEESE AND SHAVED LETTUCE ON A BABY BRIOCHE
BUN 19

OMELETTE OF THE DAY W/ FRESH FRUIT

11

CHEF RAY'S DAILY FISH TACOS

DAILY FISH SELECTION, CORN OR FLOUR
TORTILLAS, HOUSE MANGO SLAW, CILANTRO LIME
CREAM, AVOCADO AND SALSA ROJA MP

OLD FASHIONED PATTY MELT

ANGUS BURGER, GRILLED ONIONS AND
MUSHROOMS, SWISS, TOASTED MARBLE RYE AND A
SIDE OF 1000 ISLAND DRESSING 15

CLUBHOUSE STACK

HONEY HAM, SHAVED TURKEY, CHEDDAR, SWISS,
LETTUCE, ONION, TOMATO, BACON AND
AVOCADO WITH MAYONNAISE ON A CIABATTA
BUN 14

HOUSE DELI BOARD

HALF SANDWICH WITH SOUP OR SALAD

FRESH DELI SANDWICH WITH LETTUCE, TOMATO, MAYONNAISE & CHOICE OF MEAT (TURKEY, HAM, PASTRAMI,
APPLEWOOD BACON OR TUNA SALAD), CHEESE (AMERICAN, SWISS, CHEDDAR OR PROVOLONE) BREAD
(WHOLE WHEAT, SOURDOUGH OR MARBLE RYE) 10 WHOLE SANDWICH +3 ADD AVOCADO +1

Please request any dietary restraints and some items can be made Gluten Free, ask your server.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

An automatic 18% service charge will be added to your check.

Split plate charge; \$4 includes an additional side dish for the split plate.