

# 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

### OLD FASHIONED PATTY MELT

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

### GRILLED PASTRAMI REUBEN

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

### 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

### TERIYAKI STEAK SLIDERS

TWO 3 OZ. FILET MEDALLIONS GRILLED, GLAZED WITH TERIYAKI, TOPPED WITH ASIAN SLAW, SRIRACHA AIOLI AND RADISH SPROUTS ON TOASTED BRIOCHE BUNS 18

### 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.