

# Nooner

(SERVED AT 11:00AM)

**Cup of Soup:** Soup of the Day 6 / Navajo Corn Chowder 7

## Bowls

**Quinoa Bowl** (ADD PROTEIN FOR ADDITIONAL CHARGE)

QUINOA, KALE, SWEET SRIRACHA, CARROTS, BLACK BEANS, CORN & RED PEPPERS \_\_\_\_\_ 14.00

**Teriyaki Chicken Bowl**

BROWN RICE, QUINOA, GRILLED PINEAPPLE, SHAVED CARROTS, SNAP PEAS, & EDAMAME \_\_\_\_\_ 16.00

## Salads

**Filet Mignon Chop Salad\***

SEARED BEEF TIPS, MIXED GREENS, CHOPPED EGG, BLEU CHEESE CRUMBLES, TOMATOES, AVOCADO, BACON, CRISPY ONIONS & BLEU CHEESE VINAIGRETTE \_\_\_\_\_ 19.00

**Grayhawk**

GRILLED CHICKEN, GARDEN GREENS, ANGEL HAIR PASTA, TORTILLA STRIPS, CARROTS, CILANTRO LIME DRESSING & THAI PEANUT SAUCE \_\_\_\_\_ 17.00

**Super Greens and Quinoa Salad**

QUINOA, SLICED CHICKEN, CABBAGE, CHICKORY, BROCCOLI, BRUSSELS SPROUTS, DRIED CRANBERRIES, CINNAMON ALMONDS & POPPY SEED DRESSING \_\_\_\_\_ 17.50

## Sandwiches

16.00

**Tuna Salad**

SHREDDED LETTUCE, TOMATO, TOASTED WHOLE WHEAT BREAD

**The Club**

TURKEY, HAM, APPLEWOOD SMOKED BACON, LETTUCE, TOMATO, MUSTARD GRAIN MAYO, WHOLE WHEAT TOAST

**Turkey Apple Brie Wrap**

WHOLE WHEAT TORTILLA, OVEN ROASTED TURKEY, MIXED GREENS, BRIE, APPLES, SUGARED PECANS, SUN-DRIED CRANBERRIES, CRANBERRY SAUCE

\*These items may be cooked to order and/or may contain raw ingredients. Consuming raw or uncooked eggs may increase your risk of foodborne illness.

\*A 25% tax inclusive prop 206 fee will be applied to all food and beverage purchases.

