

SPECIALITY MENU

CHEF'S CHOICE VEGAN LUNCH 12

grilled portabella mushroom and black bean medallion slices served over fresh greens, diced apples, dried cranberries, marinated red onions, and honey white balsamic

STARTERS & SMALL PLATES

CAPRESE BRUSCHETTA 11

GF - no bread or sub gluten-free crackers
Vegan - no cheese

ROASTED RED PEPPER HUMMUS 11

GF - sub cucumber slices or gluten-free crackers
Vegan - as is

CHEESE PLATE 17

GF - sub gluten-free crackers

SAUSAGE TRIO 13

GF - with no grilled bread

TROPICAL TUNA TARTARE 16

GF - no sauce, wasabi peas, or fried won-tons

SEARED PORK BELLY 14

GF - no bread

CURRY CAULIFLOWER 12

GF - as is
Vegan - no labneh

SOUP & SALAD

SOUP DU JOUR 7

Varies from day to day - ask your server

FRENCH ONION SOUP 7

GF - no bread

CAESAR SALAD 8

GF - no croutons
Vegan - no cheese, sub citrus vinaigrette

BEET CHIP SALAD 8

GF - as is
Vegan - no feta

WILD RIVER SALAD 9

GF - as is
Vegan - no spiced pecans or gorgonzola, sub citrus vinaigrette

SOUP AND SALAD 13

choice of soup and any small salad

Add Grilled Pesto Chicken Breast \$6
Add Sauteed Shrimp \$9
Add Grilled Salmon* \$9
Add Grilled Seared Ahi \$13
Add Flat Iron Steak* \$12

LUNCH ENTREES

*Substitute any small salad or soup for \$2.50
Add bacon or avocado to any sandwich for \$2.50
Substitute sweet potato fries for \$1.00*

TRUCKEE RIVER BURGER* 15

GF - sub gluten-free bun

MT. ROSE COBB 14

GF - as is

CITRUS GRILLED SALMON 14

GF - sub Wild River Salad
Vegan - sub black bean medallion

CAPRESE CHICKEN SANDWICH 14

GF - sub gluten-free bun

PORTABELLA AND BLACK BEAN BURGER 14

GF - sub gluten-free bun
Vegan - no aioli

TRIPLE CHEESE HAM STACK 15

GF - sub gluten-free bun

"ICKY" BLTA 13

GF - sub gluten-free bun

PRIME RIB MELT 16

GF - sub gluten-free bun

BRIE & PEAR SANDWICH 13

GF - sub gluten-free bun
Vegan - no brie

CHICKEN SALAD WRAP 12

GF - sub gluten-free bun

GRILLED SHRIMP TACOS 15

GF - sub corn tortillas

GARDEN VEGGIE FLATHEAD 14

GF - as is
Vegan - no cheese

FRESH SQUEEZED LEMONADE

Traditional, 2.75	Peach, 3.25
Strawberry, 3.25	Mango, 3.25
Raspberry, 3.25	Pomegranate, 3.25
	Refills....\$1.50

*Children's special menu available upon request
Maximum 4 payments per table / split plate charge \$2*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

We are pleased to offer our guests gluten free, vegetarian, and vegan options. Please note that all fried items are cooked in the same soybean oil as bread-crumbs and seafood.

LUNCH