



## STARTERS

East Coast Oyster Menu	<i>daily menu</i>
Classic Lejon	10
shrimp, horseradish, bacon wrapped, tangy dill sauce	
Better Cheddar	12
roasted walnuts, flatbread, grapes ginger pear marmalade	
Roasted Pumpkin Bruschetta	14
arugula, midnight moon goat cheese, roasted pumpkin & cippolini, pickled fig, prosciutto, hobo honey, pepita	
Buttermilk Calamari Rings	12
fresh calamari, anaheim chilis, roasted tomato garlic chili aioli	
Duck & Chorizo Cassoulet	14
confit, chorizo, pancetta, duck bacon & bean stew	
Roasted Beet Hummus	8
flat bread, heirloom carrot, and cucumber	
Artisanal Cheese & Salumi	<i>daily menu</i>

## SANDWICHES AND MORE

### Featuring LeBus Breads

*\*gluten free bread/bun available 1\$*

Roasted Veggie Burger	12
tomato chili jam, greens, provolone, pesto aioli, brioche	
All Natural Turkey Burger	14
grilled house ground & spiced all natural turkey, cranberry relish choice of brioche bun or dressed salad greens	
Crab Cake Sandwich	15
lettuce, tomato, brioche, tartar	
Traditional Reuben	12
house made corned beef, sauerkraut, house dressing, swiss, marble rye- <i>California Style avail</i>	
Quiche Selection	9
farm eggs & veggies w/greens or fruit & rice salad	
Chef's Farm Egg Omelet	9
farm eggs w/greens or fruit & rice salad	
Curry Chicken Salad	11
grapes, cashews, greens, tomato chili jam, butter croissant ***Our House Chicken Salad Always Available***	
Steak House Burger	14
apple wood smoked bacon, sharp american cheese, jumbo onion ring, horseradish aioli	

### ADD TO ANY SALAD OR ENTRÉE

CHICKEN 5 PETITE FILET 12

SHRIMP 6 \*CRAB CAKE 12 SALMON 8

### Mighty Leaf Teas

Organic Breakfast	3
Earl Grey <i>Reg or Decaf</i>	3
Bombay Chai	3
Green tea Tropical	3
Chamomile Citrus <i>Caf Free</i>	3
Iced Oregon Chai Latte	4.25

### Coffee By Segafredo

Drip	3
Espresso	4
Cappuccino	4
Cold Brew	4
Iced Mocha Latte...	4.75
Iced French Vanilla Latte	4.75
Iced Caramel Macchiato	4.75

### Libations & Beverages

House Bloody Mary	8
Valencia Orange Mimosa	8
Sangria (Red/White)	8
Hibiscus Berry Green Tea	2.5
Raspberry Lemonade	3
Soft Drinks	2.5
Shangri La Iced Tea	2.5

## SOUPS

Pumpkin Mushroom	5/7
crouton, crème fraiche, chive	
Du Jour	5/7
daily selection	

## SALADS

Caesar	6/9
romaine, garlic focaccia, parmesan, anchovy dressing	
*Wedge	6/9
iceberg, tomato, red onion, bacon, gorgonzola dressing	
*House Greens	6/9
gorgonzola, spiced walnuts, tomato, cranberries, balsamic	
Surf & Turf Cobb	16
sweet garlic peppercorn sirloin, shrimp, arugula, tomato, egg, avocado, blue cheese, red onion, bacon, buttermilk ranch	
*Blackened Salmon & Greens	15
roasted sweet potato, black bean corn relish, avocado, cilantro lime buttermilk dressing	
*Beets & Goat	12
baby arugula, goat cheese, heirloom grape tomatoes, honey pistachio, cippolini relish, champagne vinaigrette	

## ENTREES

*Jumbo Lump Crab Cake	16
lobster saffron butter, roasted marble potato, haricot vert	
*Stuffed Squash	14
butternut, chard, snap pea, bell pepper, cranberry, amber grain and rice blend, spiced honey pistachio gravel, thai chili apple butter	
Pasta & Rainbow Chard Garlic & Oil	12
trofie, rainbow chard, kalamata olive, pecorino garlic, olive oil, sundried tomato relish	
*Blackened Chicken Bowl	12
all natural PA. chicken breast cilantro black bean red rice & grains, pico, avocado, sour cream	
*Prosciutto Benedict	14
soft polenta, prosciutto, wilted chard, poached eggs, hollandaise, tomato chili jam	
*Filet Mignon	18
grilled petite filet, roasted garlic whipped potato, haricot vert, herb bordelaise	
Chicken Pot Pie	12
creamy roasted chicken and veggies, butter pastry top, sweet chili corn relish	

FALL 2019

*\*=Gluten Free*

\*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY  
INCREASE YOUR RISK OF FOODBORNE ILLNESS\*