



STARTERS

Classic Lejon	10
shrimp, horseradish, bacon wrapped, tangy dill sauce	
Better Cheddar	12
roasted walnuts, flatbread, grapes ginger pear marmalade	
Bruschetta & Burrata	14
olive oil crostini, house roasted pepper, pesto oil tomato bruschetta, burrata, pine nut relish, prosciutto	
Roasted Pepper Basil Hummus	8
flat breads & vegetables	
Shrimp Cocktail	12
chilled gulf shrimp & cocktail sauce	
Buttermilk Calamari Rings	12
fresh calamari, anaheim chilis, roasted tomato garlic chili aioli	

SANDWICHES AND MORE

Featuring LeBus Breads

**gluten free bread available 1\$*

Roasted Veggie Burger	12
tomato chili jam, greens, cheddar, pesto aioli, brioche	
All Natural Turkey Burger Banh Mi	14
house ground & seasoned all natural turkey, siracha aioli, pan seared, asian slaw, choice of brioche bun or sesame udon salad	
Crab Cake Sandwich	15
lettuce, tomato, brioche, tartar	
Traditional Reuben	12
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 SHRIMP 6 SALMON 8
PETITE FILET 12 CRAB CAKE 12

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	
*Blackened Chicken Cobb Salad	14
kale and arugula, blue cheese, avocado, bacon, egg, grape tomato, honey chipotle vinaigrette, red onion	
Black & Blue Sirloin	15
sweet garlic peppercorn, arugula, seasonal tomato, red onion, blue cheese, balsamic reduction	
Fried Goat & Gold Beets	12
greens, fried goat cheese, heirloom cherry tomatoes, marcona almond, onion jam, champagne vinaigrette	
*Blackened Salmon & Greens	15
roasted sweet potato, black bean corn relish, avocado, grape tomatoes, cilantro lime buttermilk dressing	

ENTREES

*Jumbo Lump Crab Cake	16
lobster saffron butter, roasted marble potato, haricot vert	
Pasta & Greens con Aglio e Olio	12
trofie, local kale, garlic, EVOO, tomato chili jam, parmesan	
*Blackened Chicken Bowl	12
All natural PA. chicken breast cilantro black bean red rice, mango salsa, avocado	
*Reuben Benedict	14
house corned beef, russian aioli, sauerkraut, potato latke, poached eggs, hollandaise, side dressed greens	
*Filet Mignon	16
grilled petite filet, roasted garlic whipped potato, haricot vert, herb bordelaise	

Check Out Our Summer Seafood Specials !

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

Early Summer 2019

**=Gluten Free*

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