



STARTERS

Classic Lejon	10
shrimp, horseradish, bacon wrapped, tangy dill sauce	
Better Cheddar	12
roasted walnuts, flatbread, grapes ginger pear marmalade	
Bruschetta	12
olive oil crostini, tomato bruschetta, burrata, pine nut sundried tomato relish, pesto oil	
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

Roasted Veggie Burger	12
tomato chili jam, greens, cheddar, pesto aioli, brioche	
Crab Cake Sandwich	14
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	
Italian Pulled Pork	12
truffle aioli, long hots, provolone, crispy frites, onion brioche	
Curry Chicken Salad	11
grapes, cashews, greens, tomato chili jam, butter croissant ***Our House Chicken Salad Always Available***	
Steak House Burger	14
applewood smoked bacon, sharp american cheese, jumbo onion ring, horseradish aioli	
Shaved Prime Rib	12
crispy onions, vermont cheddar, horseradish aioli, onion brioche	

Featuring LeBus Breads
***gluten free bread available 1\$**

ADD TO ANY SALAD OR ENTRÉE

CHICKEN 5 PETITE FILET 12
SHRIMP 6 *CRAB CAKE 10 SALMON 8

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	15
greens and arugula, blue cheese, avocado, bacon, egg, grape tomato, honey chipotle vinaigrette, red onion	
Black & Blue Sirloin	16
sweet garlic peppercorn, arugula, seasonal tomato, red onion, blue cheese, balsamic reduction	
*Blackened Salmon & Greens	15
roasted sweet potato, black bean corn relish, avocado, grape tomatoes, cilantro lime buttermilk dressing	

ENTREES

*Jumbo Lump Crab Cake	15
lobster saffron butter, roasted marble potato, haricot vert	
All Natural Turkey Burger	14
house ground & seasoned all natural turkey, pan seared, chili garlic cranberry ketchup, choice of brioche bun or pasta salad with preserved lemon vinaigrette	
Pasta & Asparagus	12
trofie, local asparagus, lemon, shaved parmesan, sorrel oil	
Jumbo Lump Crab & Lobster Salad	18
fried green tomatoes, avocado, greens, buttermilk ranch, green tomato black garlic cippolini jam, local heirloom cherry tomato	
Chicken Pot Pie	11
tender chicken in creamed veggies & potato, pastry & chili corn relish	
Shrimp & Grits	14
cheddar grits, creole andouille gravy, roasted spring onions	
Smoked Salmon Benny	15
nova salmon, potato latke, poached eggs, hollandaise	
*Filet Mignon	16
grilled petite filet, roasted garlic whipped potato, haricot vert, herb deml	

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

Lunch Spring 2019

*=Gluten Free

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