



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	
House Granola & Berries	10
greek yogurt, vanilla almond honey granola, mixed berries, croissant, orange honey butter	
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

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	
*Blackened Chicken Cobb Salad	15
watercress, red leaf kale, baby spinach, and arugula, blue cheese, avocado, bacon, egg, grape tomato, honey chipotle vinaigrette, red onion	
Black & Blue Sirloin	16
sweet garlic peppercorn seared sirloin, mixed greens, 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	
Fish & Chips	14
2 hearted pale ale battered fresh cod, fries and coleslaw	
Pasta Primavera	12
trofie, pesto, zucchini, foraged mushroom, artichoke hearts, sundried tomato, asiago, pesto sauce	
Jumbo Lump Crab Salad	18
fried green tomatoes, avocado, greens, buttermilk ranch, green tomato black garlic cippolini jam	
Chicken Pot Pie	11
tender chicken in creamed veggies & potato, pastry & chili corn relish	
Shrimp Chilaquiles	14
corn tortillas, tomatillo salsa, avocado, cotija cheese, sunny-side eggs, pico, sour cream	
Smoked Salmon Benny	15
nova salmon, potato latke, poached eggs, hollandaise	
*Filet Mignon	16
grilled medallions, roasted garlic whipped potato, haricot vert, herb demi	

Lunch Early Spring 2018

***=Gluten Free**

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