

GRILL MENU

Starters

Steamed Pork Shumai Ginger Scallion Dipping Sauce	\$8
Chilled Shrimp Cocktail (X)	\$12
Fresh Guacamole, Chips and Serrano-Tomato Salsa (V)	\$8
Chicken Wings 6/12/18 (X) Buffalo, Jerk Dry Rub or Spicy Thai Chili Sauce, Ranch or Blue Cheese	\$9/\$16/\$22
Cheddar & Pepper Jack Cheese Nachos (V) Guacamole, Pico de Gallo, Sour Cream, Black Olives, Jalapenos Add Seasoned Ground Beef \$3	\$11

Salads

Whole Grain Medley & Grilled Chicken (X) Sherry Dijon Vinaigrette, Baby Kale, Walnuts, Red Colusari Rice, Lentils, Quinoa, Amaranth	\$13
Grilled Catalina Flank Steak Mixed Greens, Crispy Fried Shallots, Blue Cheese Crumbles, Catalina Dressing	\$16
Crispy Chicken Ginger Cilantro Noodle Bowl Angel Hair Pasta, Iceberg-Romaine & Mixed Greens, Crispy Wontons, Carrots, Scallion, Peanuts, House Ginger Cilantro Dressing	\$12
Chilled Shrimp, Avocado & Iceberg Lettuce Wedge (X) Tomato, Cucumber, Green Goddess Herb Dressing	\$12
Caesar Romaine Greens, Parmesan Cheese, Anchovy Fillets, Herb Croutons, Caesar Dressing Add: Chicken \$4/ Wild Sockeye Salmon \$8/ Chilled Shrimp \$12/ Beef Steak Tips \$9	\$8/\$6
Baby Kale Greens Caesar	\$8/\$6
Turkey Cobb (X) Iceberg-Romaine Greens, Bacon, Hard Boiled Egg, Avocado, Gorgonzola Blue Cheese Crumbles, Tomato, Scallion, Choice of Dressing	\$13/\$9
House (V) (X) Iceberg-Romaine & Mixed Greens, Carrots, Red Cabbage, Snap Peas, Cucumber, Grape Tomato, Radish, Choice of Dressing	\$5


Soups

	Cup / Bowl
Soups of the Day	\$4/\$6
Cup of Soup & House/Caesar Salad	\$9
Bowl of Soup & House/Caesar Salad	\$11




Sandwiches & Burgers

All Sandwiches Include Choice of a Side:

Fresh Fruit Cup, Cottage Cheese, Apple Cider Craisin Slaw, French Fries, Sweet Potato Fries, Onion Rings or Potato Chips

Horseradish Cheddar Cheese French Dip	\$12
Roast Beef, Horseradish Cheddar Cheese, Hoagie Roll, Au Jus	
Reuben	\$11
Corned Beef or Turkey, 1000 Island Dressing, Sauerkraut, Swiss Cheese, Dark Rye Bread	
Spicy Italian Sausage, Warm Baby Kale & Lentil Wrap	\$11
Chopped Italian Sausage, Crimson Lentils, Olive Oil, Parmesan Cheese, Flour Tortilla	
Ground Bison Soft Flour Tacos	\$13
Shredded Iceberg Lettuce, Mashed Avocado Spread, Cheddar Cheese, Chipotle Ranch Sauce	
Vegetarian 	\$9
Amaltheia's Cheese, Mashed Avocado, Cucumber, Lettuce, Tomato, Onion, House Grilled Sourdough Bread	
Short Club	\$11
Turkey, Ham, Bacon, Green Leaf Lettuce, Tomato, Mayonnaise, Toasted Wheat or White Bread	
BLT	\$9
Bacon, Green Leaf Lettuce, Tomato, Mayonnaise, Toasted Wheat or White Bread	
RCC Charbroiled Burger	\$11
8oz. Hand Pattied Angus Ground Beef Chuck Mushroom & Onions \$1/Bacon \$2/Fried Egg \$2/Sliced Avocado \$3 Substitute: Chicken Breast or Vegetarian Garden Burger	

Grill Plates

Grilled Chicken Alfredo	\$12
Parmesan Cheese Cream Sauce, Penne Pasta	
Shrimp & Linguini Pasta	\$15
Olive Oil, Garlic, White Wine, Italian Parsley	
Wild Sockeye Salmon Bowl 	\$14
Wasabi Mayonnaise, Kalbi Sauce, Jasmine Rice, Cucumber	
Sautéed Walleye Fillet 	\$20
Warm Butter, Lemon, Vegetable of the Day	
Fish & Chips	\$13
Beer Battered Cod, Tartar Sauce, Malt Vinegar, Lemon, French Fries	
Grilled Stuffed Avocado 	\$14
Beef Steak Tips, Pico De Gallo, Queso Fresco	



/Gluten Free



/Vegetarian

Gluten Free Pasta, Bread & Buns are available upon request.

Although we strive to accommodate all food allergy issues, we can not 100% guarantee foods to be allergen free.

Consuming raw or undercooked food may increase your risk of food borne illness.