

Lunch Buffet

A full assortment of daily pastas with alfredo, marinara, or bolognese sauces, shredded parmesan cheese, and fresh baked garlic rolls. Chilled organic field greens and complementing salad toppings and dressings.

Your choice of organic-fair trade-shade grown coffee, tea or a fountain drink.

ADULT \$14.35 CHILD \$7.90

APPETIZERS

Grilled Summer Vegetables

A medley of fresh grilled vegetables served with our own house made sunflower dipping sauce \$9.85

Grilled Chicken Satay 🦠

Grilled chicken tenderloins served with our house made peanut sauce \$9.90

Cheese Quesadilla

Monterey Jack cheese melted on a grilled tortilla \$7.45 with sautéed peppers \$8.60 with your choice of chicken, pork, or beef \$12.00

Black Bean Hummus 🥸



House made and served with house fried tortilla chips and fresh Pico De Gallo \$9.90

Fruit and Cheese Platter 🦠



Our chef's selection of seasonal fresh fruits, diced cheeses, and crackers \$9.70

SALADS

Spinach and Pecan Salad 🥸



Fresh spinach greens tossed in raspberry vinaigrette topped with pecans, tomatoes, and feta cheese \$8.95

Garden salad 🥸



Fresh organically grown hearts of lettuce with tomato, onion, carrot and cucumber served with your choice of dressing \$4.80

Caesar Salad 🥸



Fresh hearts of romaine lettuce, croutons and parmesan cheese tossed in creamy Caesar dressing \$7.55

SOUPS

House-Made Soup

Our chef's selection of daily prepared soup

cup \$3.30 bowl \$4.75

Soup and Half Sandwich

A bowl of our house made soup with your choice of ham, turkey, or roast beef sandwich or a vegetarian wrap \$8.90



SANDWICHES

Available on your choice of Kaiser roll, whole wheat Kaiser roll, or gluten free bread Served with fresh fruit or French fries, sweet potato fries, or coleslaw upon request Add cheese \$.80 Add sautéed mushrooms, onions, bacon, or quacamole

Vegetarian Wrap 🥸



Fresh baby spinach, carrots, red onions, bell peppers, and mushrooms wrapped in a tomato basil flour tortilla, served with a creamy sunflower sauce \$8.95

Turkey Club 🥸



Fresh sliced turkey, lettuce, tomato, and bacon on your choice of bread \$9.60

Verde Burrito

Stuffed with tender smoked pulled pork and shredded cheddar cheese. Topped with our chili verde sauce and Pico de Gallo \$9.20

Grilled Salmon Cakes 🥸



Two house made grilled salmon cakes served over fresh greens with Chili aioli and vegetables \$13.90

Arizona Elk Chili



Lean ground elk braised with Arizona chilies, served with sour cream and tortilla chips \$9.95

Grilled Portabella Mushroom Sandwich 3



Fresh portabella mushroom cap marinated and grilled. Served on a ciabatta roll with roasted tomato, red onions, and goat cheese \$9.20

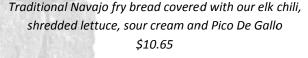
Roosevelt Burger

6 ounces of all-natural beef, hand pressed and served with lettuce, tomato, onion and a pickle \$9.60

ENTREES

Please ask your server about today's specials

Navajo Taco



Baked Cod 3



Fresh cod fillet baked in white wine, garlic, shallots topped with our pico de gallo \$13.85



A fresh made black bean burger with lettuce, tomato, red onion, and our house made Pico De Gallo \$9.00

Southwest Grilled Chicken 39



A 6 ounce grilled chicken breast topped with bacon, lettuce, tomato, and avocado \$9.80

Baked Chicken Breast 🥸



A panko breaded 6 ounce chicken breast is oven roasted, served with our house made peppered veloute sauce and vegetables \$10.40

Grilled Shrimp Brochette 🥸



Fresh shrimp, peppers and pineapple glazed with chili and ginger sauce \$11.70

Venison Stew 🦠



fresh venison simmered with root vegetables in a burgundy brown sauce. Served in a crisp bread bowl, topped with cheddar cheese and fresh cilantro

\$11.90

Denotes options designed as healthy choice alternatives

DESSERTS

Fruit Tart

Crisp tart shell filled with seasonal fresh fruit and whipped cream \$7.70

Bread Pudding

Our Chef's bread pudding is made fresh daily. Ask your server for today's variety \$7.20 A La Mode \$8.95

Berries and Cream

Fresh, seasonal berries layered with delicious house made whipped cream \$7.70

Classic American Fruit Pies Fruit Pie

A slice of Grandma's secret recipe pie filled with blueberries and strawberries \$5.65 A la Mode \$7.50

Cheesecake

A slice of New York Style cheesecake garnished with fresh berries and whipped cream \$6.50

Chocolate Cake

Layers of rich chocolate cake and creamy chocolate frosting topped with house made whipped cream.

A chocolate lover's delight!

\$7.45

Ice Cream Sundae

Your choice of ice cream loaded with hot fudge, nuts, whipped cream, and a cherry \$6.10

Ice Cream Bowl

Vanilla, chocolate, strawberry, or our daily special \$3.50

BEVERAGES

Fountain drinks or Ice Tea	\$2.40
Milk	\$2.45
Lemonade	\$2.40
Coffee	\$2.50
Hot Tea	\$2.25
Root Beer Float	\$3.75
Milkshake	\$4.95

Please alert your server of any dietary allergies or restrictions.

We will do our best to meet your needs.

Consuming raw or undercooked seafood, shellfish, meats, poultry, or eggs may increase your risk of food borne illness

18% gratuity will be added for parties of eight or more

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