

DAYTIME MENU

AM/PM BREAK MENU

QUICK	\$14
<i>Whole Fruit & Energy Bars</i>	
CRUNCH	\$16
<i>Mini Pretzels, Kettle Chips, Roasted Gourmet Nuts & Flavored Popcorn</i>	
BAKERY	\$15
<i>Assortment of Fresh-Baked Cookies</i>	
SWEET TREATS	\$18
<i>Chefs Selection of Mini Sweets</i>	
CHARCUTERIE	\$28
<i>Local Cured Meats, Sliced Local & Domestic Cheeses, Marinated Artichokes & Mushrooms, Assorted Country Olives, Artisan Baguette Slices & Gourmet Crackers</i>	
MIDDLE EASTERN	\$18
<i>Fresh Tahini Hummus, Baba Ghanoush Assorted Olives, Marinated Feta Artisan Baguette Slices & Pita Crisps</i>	
HEALTHY	\$17
<i>Whole Fruit and a Selection of Fresh Salads Roasted Beet, Strawberry, & Feta Salad with Balsamic Vinaigrette Asian Chicken Salad Quinoa Salad with Cranberries, Almonds, and Fresh Herbs</i>	

BOXED LUNCHES

All Boxed Lunches include House Made Kettle Chips, Whole Fresh Fruit, and Fresh-Baked Cookie

SANDWICHES

Served on choice of Soft French Baguette, Sliced Sourdough, Sliced Whole Wheat,
Sliced Gluten-Free 7-Grain, with Lettuce, Tomatoes and Red Onion

Turkey & Provolone	\$20	Albacore Tuna	\$20
Black Forest Ham & Aged Cheddar	\$20	Egg Salad	\$20
Roast Beef & Havarti	\$23	Hummus with Roasted Red Peppers, Fresh Cucumbers, Avocado, Sprouts	\$20

Salad Options Available On Request

LUNCH ENTRÉE SALADS

All Salads are accompanied by Fresh-Baked Bread and Butter

TRADITIONAL CAESAR

\$16

Hearts of Romaine and Little Gem Lettuce, Sourdough-Herb Croutons
and Grana Padano with House Made Caesar Dressing

add Grilled Chicken Breast (+ \$2)

add Grilled Salmon (+ \$6)

ASIAN CHICKEN

\$22

Local Red and Green Napa Cabbage, Little Gem Lettuce, Grilled Chicken,
Green Onions, Cilantro, Radishes, Toasted Almonds and Crispy Wonton Strips
with Ginger-Sesame Vinaigrette

NAPA VALLEY

\$23

Local Mixed Spring Greens, Grilled Chicken, Green Apples, Candied Walnuts,
Dried Cranberries and Crumbled Chevre with Maple-Apple Vinaigrette

PRONTI

\$23

Local Hearts of Romaine, Italian Dry-Aged Salami, Marinated Artichokes,
Roasted Bell Peppers, Cherry Tomatoes, Red Onions and Provolone
with Tangy Italian Vinaigrette

CLASSIC COBB

\$22

Hearts of Romaine, Chopped Eggs, Maple Bacon, Crumbled Point
Reyes Blue, Diced Tomatoes and English Cucumbers with Blue Cheese Dressing

PLATED LUNCH ENTRÉES

All Entrées are accompanied by Fresh-Baked Bread and Butter

SPRING & SUMMER

CITRUS GRILLED SALMON **\$30**

Grilled Salmon with Tomato Confit, Served with Fresh Corn and Butter Bean Salad

FLAT IRON STEAK **\$30**

Grass-Fed Beef and Red Wine Reduction, served with Garlic Mashed Potatoes, Roasted Baby Carrots with Mint

GRILLED AIRLINE CHICKEN BREAST **\$26**

Grilled chicken with Almond Lemon Brown Butter, served with German Style Marble Potato Salad and Roasted Asparagus

FUSILLI WITH ROASTED SUMMER SQUASH (VEG) **\$22**

Fusilli Pasta, Roasted Zucchini and Yellow Squash, Sun-Dried Tomatoes, Ricotta, Fresh Basil, Grana Padano

FALL & WINTER

CRAB CAKES **\$32**

Traditional Clubhouse Crab Cakes topped with Spicy Tartar Sauce, served with Celery Root and Apple Slaw

ROASTED AIRLINE BREAST OF CHICKEN **\$26**

with Roasted Butternut Squash and Red Beet Salad

ROASTED PORK TENDERLOIN **\$26**

with Apricot Orange Compote, served Parsnip Purée and Charred Broccolini

GNOCCI (VEG) **\$22**

Potato Gnocchi with Winter Green Pesto, Toasted Walnuts, Shaved Parmesan