



## LUNCH

### STARTERS

#### CHARCUTERIE PLATE 16

Artisanal meats & cheese, house made tomato jam, pickles, coarse grain mustard, focaccia

#### STEAK BITES 15 (GF)

Caramelized pearl onions, orange zest, cilantro

#### FRIED CALAMARI 14 (GF)

Lemon, black garlic aioli

#### CRISPY SALT-CRUSTED FINGERLINGS 9 (GF) (V)

Fresh chives, romesco sauce

#### CRISPY CHICKEN WINGS 12 (GF)

Choice of BBQ or buffalo, blue cheese dipping sauce

#### PARMESAN GARLIC FRIES 9 (GF) (VEG)

Flat leaf parsley, butter

### HOUSE MADE SOUPS

**SOUP OF THE DAY** CUP 5 BOWL 7

**CLAM CHOWDER** CUP 6 BOWL 8

**CLAM CHOWDER BREAD BOWL** 12

### PASTA

Served with garlic bread

Add house salad, small caesar, or cup of soup 2

#### HOUSE MADE SPAGHETTI BOLOGNESE 19

Italian meat sauce, flat leaf parsley, grated parmesan

#### VEGETARIAN PASTA 18

Penne, roasted seasonal vegetables, basil pesto, grated parmesan

### MARKET GREENS

Add grilled chicken breast, seared salmon, or grilled shrimp to any salad 6

#### CAESAR SALAD 11 (VEG)

Romaine hearts, grated parmesan, house made croutons, caesar dressing

#### GRILLED SALMON SALAD 19 (GF)

Mixed greens, heirloom cherry tomatoes, roasted red peppers, avocado, hard-boiled egg, balsamic vinaigrette

#### COBB SALAD 17 (GF)

Romaine hearts, applewood smoked bacon, grilled chicken breast, heirloom cherry tomatoes, avocado, hard-boiled egg, blue cheese, choice of dressing

#### CAPRESE SALAD 12 (VEG)

Fresh mozzarella, heirloom cherry tomatoes, basil, focaccia, house made spiced oil

#### VEGAN SALAD 13 (GF) (V)

Mixed greens, roasted seasonal vegetables, sunflower seeds, red quinoa, citrus vinaigrette

#### GARDEN SALAD SMALL 6 LARGE 11 (V)

Tomato, cucumber, carrots, house made croutons, choice of dressing

### BISTRO BASKETS

Served with coleslaw

Add house salad, small caesar, or cup of soup 2

#### FISH & CHIPS 16

Fresh house-dipped cod, tartar sauce

#### SHRIMP & CHIPS 17

Cocktail sauce

#### CHICKEN TENDERS & FRIES 14

House made ranch

(GF) = gluten-free (VEG) = vegetarian (V) = vegan



## LUNCH

### SANDWICHES AND BURGERS

Served with choice of French fries, sweet potato fries, coleslaw, diced fruit, or red quinoa salad  
Add house salad, small caesar, or cup of soup 2

#### HEARST RANCH BURGER 13

Grass-fed ground beef, lettuce, tomato, onion, toasted brioche

Add cheddar, Swiss, or provolone cheese 1

Add grilled mushrooms, or onions 1

Add applewood smoked bacon, avocado, or fried egg 2

Substitute vegetarian burger upon request

#### BBQ BURGER 17

House made patty, pulled pork, applewood smoked bacon, lettuce, tomato, aged cheddar, grilled onions, toasted brioche, BBQ sauce

#### PULLED PORK SANDWICH 14

Grilled onions, coleslaw, BBQ sauce, toasted brioche

#### GRILLED SALMON BURGER 16

Lettuce, tomato, onion, tartar sauce, toasted brioche

#### BLTA 12

Applewood smoked bacon, lettuce, tomato, avocado, mayonnaise, toasted sourdough

#### CAVALIER CLUB 14

Roasted turkey, applewood smoked bacon, lettuce, tomato, mayonnaise, toasted white bread

#### PRIME RIB DIP 14

Au jus, toasted French roll

#### FLAT IRON STEAK SANDWICH 18

Poblano peppers, grilled onions, provolone cheese, focaccia, black garlic aioli

#### VEGETARIAN SANDWICH 13 (VEG)

Balsamic grilled portobella mushroom, lettuce, tomato, grilled onions, mayonnaise, toasted brioche

### HOUSE SPECIALTIES

Add house salad, small caesar, or cup of soup for 2

#### CATCH OF THE DAY 24 (GF)

Grilled seasonal vegetables, crispy fingerling potatoes

#### CHICKEN MARSALA 21 (GF)

Grilled seasonal vegetables, mushrooms, rice

#### ROASTED TURKEY BREAST 21

Stuffing waffle, mashed potatoes, gravy, grilled seasonal vegetables, house made cranberry sauce

#### RISOTTO 20 (V)

Arborio rice, roasted seasonal vegetables, white wine, wild mushrooms, evoo, fresh herbs

#### SLOW-ROASTED BABY BACK RIBS 24

BBQ sauce, coleslaw, corn bread, honey butter

### BREAKFAST SELECTIONS

Served until 2PM

#### CAVALIER BREAKFAST BURRITO 12

Eggs, chorizo, potato, cheddar, avocado, green onions, sour cream, house made salsa, red tortilla

#### ALL AMERICAN BREAKFAST 13

Eggs your way, choice of applewood smoked bacon, sausage, or ham, country potatoes or fresh fruit, toast or English muffin

#### DENVER OMELET 14

Choice of country potatoes or fresh fruit, toast or English muffin

#### STEAK AND EGGS 18

Flat iron steak, eggs your way, country potatoes or fruit, choice of toast or English muffin

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\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.