

## SNACKS

### SALTED NUTS MEDLEY

Peanuts, San Joaquin Almonds, Cashews, Brazil nuts, Hazelnuts, Pecans

### CHARCUTERIE BOARD

Salami, Cheeses, Olives, Fruit

## STARTERS

### FARMERS MARKET SALAD

Local Lettuces, Shaved Vegetables, Dressing Choice of Ranch, Blue Cheese, Italian, Thousand Island or Balsamic Vinaigrette

### STRAWBERRY SPINACH SALAD

Local Lettuce, Mint, Strawberries, Goat Cheese, Candied Pecans, Balsamic Vinaigrette

## MAINS

### RACHEL SANDWICH

Rye bred, Pastrami, Thousand Island, Coleslaw

### SEARED SCALLOPS AND GREEN BEANS WITH A BACON VINAIGRETTE

Seared Scallops, Haricots Verts, Bacon, Dill

### BEEF TERIYAKI

Sirloin Steak, Soy, Sesame, Ginger, Steamed Rice

### HONEY GARLIC PORK CHOPS

Pork Chops, Honey, Soy Sauce, Garlic, Green Beans

## SWEETS

### LEMON BLUEBERRY CHEESECAKE

Blueberry Sauce, Whip Topping, Sugar Tuile

### CHOCOLATE-STRAWBERRY LAYER CAKE

Strawberry Cake, Chocolate Ganache Filling, Enrobed in Chocolate Glaze, Strawberry Ganache Rosette, Chocolate Garnish

\*We use only the highest quality ingredients; however, consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our kitchen uses the following ingredients in some meals: peanuts, tree nuts, soy, milk, eggs, and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee the absence of cross-contamination in our prepared foods.