



ALWAYS AVAILABLE

SALADS

ANCIENT GRAIN BOWL \$10.50

Blend of quinoa, wheatberries, roasted Barley & black rice with diced onions, sweet peppers, baby kale, golden tomatoes with fresh lemon & champagne vinaigrette.

Add grilled chicken or grilled shrimp \$4.75

CHEF SALAD \$9.25/\$13

Mixed greens topped with bacon, turkey, ham, swiss cheese, cheddar cheese, hard-boiled eggs, tomatoes and cucumbers

SALAD DRESSING OPTIONS:

Champagne Vinaigrette, Ranch, Thousand Island, Caesar, Honey Mustard, Italian and Balsamic Vinaigrette

SANDWICHES

SLIDER TRIO \$11

Three mini angus beef sliders topped with caramelized onions, sharp aged cheddar cheese, peppercorn mayonnaise and onion straws. With choice of 1 side

CHICKEN, TUNA OR EGG SALAD \$8

Chicken salad topped with cranberries and pecans, tuna salad or egg salad served on a Crossiant with sliced avocado. With choice of 1 side

FRIED FISH SANDWICH \$12

Hand breaded white fish fried until crispy. Topped with spicy mayo, lettuce, tomato, red onion and pickle. Served on toasted white bread. With choice of 1 side

SIDES \$2.50

Cole Slaw, Fresh Fruit Salad, Seasonal Fresh Vegetable, Sautéed Spinach, Broccoli, Riced Cauliflower, Mashed Potatoes, Baked Potato or Baked Sweet Potato (Loaded \$2.50) Potato Chips, French Fries, Sweet Potato Fries or Small Garden Salad with Cucumbers, Tomatoes and Croutons

PALETTE SALAD \$5.75/\$10.50

Mixed greens, baby cucumbers, shaved red onion, dried cherries, toasted almonds and gorgonzola with a champagne vinaigrette

CAESAR \$5.75/\$10.50

Crisp romaine lettuce tossed with creamy Caesar dressing, croutons, and parmesan cheese. Add grilled chicken or grilled shrimp \$4.75

WINTER GARDEN SALAD \$5.75/\$10.50

Mixed greens, candied pecans, dried cranberries, diced beets and goat cheese with balsamic vinaigrette

BBQ CHICKEN WRAP \$10

Grilled chicken breast tossed in bbq sauce, bacon, provolone cheese, arugula, red onion and ranch dressing wrapped in a grilled tortilla. With choice of 1 side

3 CHEESE GRILLED CHEESE \$8

Cheddar, gruyere, fontina cheese, caramelized onions & orange marmalade on grilled sourdough bread. Add sliced beefsteak tomato. With choice of 1 side. Add Bacon for \$2

BUILD YOUR OWN SANDWICH \$11

Meat options: Turkey, Ham or Bacon
Bread options: White, Wheat or Rye.
Cheese options: Cheddar or Swiss
Topping options: Lettuce, Tomato, Onion & Pickle
Condiment options: Mayonnaise, Dijon Mustard, Yellow Mustard, Thousand Island & Honey Mustard
Served with choice of 1 side

BURGERS

PALETTE BURGER \$10

Juicy 100% Angus beef patty served on a toasted brioche bun with fresh green leaf lettuce, sliced beefsteak tomato, and house-made pickles. Add hickory smoked bacon \$2.50 aged sharp cheddar, provolone, American \$.75
Gluten free Bun or Lettuce Wrapped option available

BEYOND BURGER \$10

Savory Beyond Meat patty served on a toasted brioche bun with green leaf lettuce, sliced beefsteak tomato, and house-made pickles. House toppings and gluten free Bun or Lettuce Wrapped options available upon request.

ENTREES

FILET \$22

Hand cut beef filet with signature steakhouse seasoning and grilled to your liking. Topped with a slice of country ham, sage beurre blanc sauce & parmesan cheese. With choice of 2 sides

SALMON \$18

Wild caught fresh salmon filet, pan seared and served with sautéed leeks. Topped with a red wine butter sauce. With choice of 2 sides

CHICKEN MARSALA \$16

Sautéed chicken breast topped with a mushroom marsala wine sauce. With choice of 2 sides

WILD MUSHROOM & TRUFFLE RAVIOLI \$15

Ravioli filled with forest mushrooms and cheese. Topped with sautéed wild mushrooms, toasted shallots, and finished with a velvety truffle cream sauce

LINGONBERRY JAM MEATBALLS \$18

Homemade ground beef meatballs tossed with lingonberry jam. Served with mashed potatoes and seasonal fresh vegetable

SHRIMP BOWTIE PASTA \$16

Bowtie pasta tossed with garlic oil. Topped with shrimp, broccoli rabe, bacon, sundried tomatoes, olives and capers. Served with garlic bread