

The Governors Club Lunch

Salads

Wedge Salad **One Size 8.75**
Iceberg | Cherry Tomatoes | Blue Cheese Crumbles |
Applewood Bacon | Blue Cheese Dressing
Crispy Onions

Caesar Salad **½ 6.50 | Full 10.50**
Hearts of Romaine | Fresh Grated Parmesan
Croutons | House Made Caesar

House Salad **One Size 6.25**
Fresh Field Greens | Tomato | Cucumber
Red Onion | Cheddar & Monterey Jack
Croutons | Choice of Dressing

Governors Salad **GF** **½ 7.50 | Full 12.00**
Hearts of Romaine | Tomato | Cucumber | Bacon
Hard Boiled Egg | Cheddar & Monterey Jack
Avocado | Choice of Dressing

Winter Salad **½ 7.25 | Full 11.75**
Hazelnuts | Blue Cheese | Kale | Romaine
Craisins | Cucumber | Compressed Apples
Orange Mustard Vinaigrette

Black & Blue Steak Salad **GF** **∞** **One Size 18.50**
Blackened Tip Steak | Hearts of Romaine | Tomato
Cucumber | Blue Cheese Crumbles and Dressing

House Made Dressings

Ranch | Blue Cheese | Honey Mustard | Caesar
Balsamic Vinaigrette | Thousand Island
Orange Mustard Vinaigrette

Salad Enhancements

∞Salmon **8.75** | ∞Chicken **6.75** | ∞Shrimp **7.75**
∞Tip Steak **9.50**

(3.50 upcharge if ordered a la carte)

Small Plates

Italian Nachos **10.50**
Crispy Wontons | Italian Sausage | Black Olives
Tomatoes | Pepperoncini | Melted Mozzarella

Hickory Smoked Wings **GF** **14.00**
Buffalo | Chipotle Buffalo | Sweet Thai Chili **(Not GF)**
Carrots | Celery | Ranch | Blue Cheese

Deviled Eggs **GF** **∞** **10.00**
Classic Deviled Eggs | Tomato Jam
Bacon Jam | Micro Greens

Smoked Avocado and Shrimp Toast **∞** **15.00**
Orange Roasted Shrimp | Cucumber Relish | Grilled
Tuscan Bread | Smoked Avocado | Micro Greens

House Made Soups

Chili or Soup of the Day

Cup 3.75 Bowl 6.50

Governors Lunch Combo 10.50

Choice of 2: **(Not available as a Wrap)**

½ Deli Sandwich, Cup of Soup, House Salad

Lunches

Grilled Atlantic Salmon **∞** **18.00**
Juliened vegetables | spinach | Thai Chili Glaze

Char-Broiled Chicken Breast **GF** **∞** **15.00**
Saffron Risotto | Asparagus | Roasted tomatoes

Trio Salad Plate **GF** **11.50**
Whole Grain Mustard Chicken Salad | Fresh Fruit
Classic Tuna Salad | Bibb Lettuce | Tomatoes

Chicken Quesadilla **11.00**
Crispy Tortilla | Grilled Chicken
Caramelized Onions | Roasted Red Peppers
Mixed Cheese | Salsa | Sour Cream | Guacamole

Farmers Market Plate **GF** **12.50**
Grilled Portabella | Roasted Tomatoes
Wilted Spinach | Carrots | Julienne Vegetables
Grilled Asparagus | Orange Mustard Vinaigrette

Sandwiches and Wraps

Deli Board Builder **11.50**
Roasted Turkey | Smoked Ham | Chicken Salad
Classic Tuna Salad | Applewood Bacon
Cheddar | Swiss | Pepper Jack | American
Fresh Local Bread: Wheat | White
Herb Tortilla | Spinach Tortilla

Creek Stone Farms Burger **∞** **11.50**
8oz Ground Brisket & Short Rib Burger
Cheddar | Swiss | Pepper Jack | Blue | American
BBQ Sauce | Chipotle Mayo | Grilled Mushrooms
Grilled Onions | Lettuce | Tomato | Pickle
Red Onion | Locally Baked Bun

Black Bean & Chipotle Burger **∞** **10.25**
Choice of Cheese | Lettuce | Tomato | Pickle
Red Onion | Locally Baked Bun

Blackened Chicken Sandwich **∞** **11.25**
Cajun Spiced Chicken Breast | Roasted Red Pepper
Avocado | Pepper Jack Cheese | Iceberg Lettuce
Chipotle Mayo | Locally Baked Bun

Grilled Chicken Sandwich **∞** **11.50**
Smoked Gouda Pimento Cheese | Baby Bibb Lettuce
Tomato | Applewood Smoked Bacon
Locally Baked Bun

Cuban Sandwich **∞** **12.00**
Roasted Pork Loin | Ham | Mustard | Pickles | Swiss
Shaved Iceberg Lettuce | Tomato | Baguette

Steak and Cheese **∞** **15.00**
Shaved Prime Rib | Caramelized Onions | Peppers
Provolone | Baguette | Garlic Aioli

The Governors Club **12.50**
Oven Roasted Turkey | Smoked Ham
Applewood Bacon | Cheddar | Swiss | Tomato
Scallion Mayo | Lettuce | Local Wheat Bread

¼ Pound Vienna Beef Hot Dog **∞** **7.75**
Grilled and Served on a Locally Baked Bun

GF Indicates Gluten Free Options

If you have any special dietary needs or allergies, please be sure to let your server know

**∞Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness**

Executive Chef Kenneth Jenkins