



# Lunch Menu



## *From the Garden*

*Choice of dressing: Bleu Cheese, Champagne Dill Vinaigrette, Cobb Vinaigrette, Lemon Poppy Vinaigrette, Honey Balsamic, Ranch, or Dijon Vinaigrette*

### **Cobb Salad** \$13.00

Mixed greens, grilled chicken, bacon, tomato, egg, avocado, and bleu cheese served with a side of cobb vinaigrette. *GF*

### **Pecan-Crusted Chicken Salad** \$13.00

Crispy pecan-crusted chicken with mandarin oranges, dried cranberries, and goat cheese on a bed of artisan lettuce. Served with lemon poppy vinaigrette.

### **Farmer's Salad** \$12.00

Crispy chicken, tomato, cucumber, carrots, cheddar cheese, and croutons on a bed of hand-cut lettuce. Served with ranch or your choice of dressing.

### **Build Your Own Salad** \$14.00

**Choose your protein:** Grilled chicken, crispy chicken, chicken salad, salmon cake, tuna salad, or egg salad.

**Choose your toppings:** Cheddar, goat cheese, feta, bleu cheese, tomato, cucumber, red onion, mandarin oranges, dried cranberries, croutons, diced bacon, hardboiled egg, avocado.

## *Sandwich Board*

*All sandwiches include a pickle and your choice of side.  
Substitute a cup of soup or garden salad for \$1.00*

### **Classic Tuna Melt** \$12.00

Grilled caraway rye, tuna salad, tomato, cheddar, and 1000 island dressing.

### **Turkey Club** \$11.00

Toasted wheat bread, sliced turkey, bacon, lettuce, tomato, Swiss cheese, and mayonnaise.

### **Turkey Reuben** \$11.00

Grilled caraway rye, sliced turkey, Swiss cheese, and coleslaw with 1000 island dressing.

### **California BLT** \$12.00

Toasted wheat bread, crispy cherry wood smoked bacon, avocado, lettuce, tomato, and mayonnaise.

### **Crispy Chicken Wrap** \$12.00

Crispy chicken tenders, bacon, diced cucumber, carrots, cheddar cheese, lettuce, and ranch, wrapped in a flour tortilla.

### **Carrothers' Chicken Salad Croissant** *One Sandwich: \$9 Two Sandwich: \$12*

Chicken salad with pecans, grapes, celery, red onion, and basil on a sliced croissant with crisp lettuce.

### **Pesto Salmon Club** \$13.00

Seared salmon with cabbage slaw, creamy Havarti, red onion jam, and pesto on grilled rye bread.

### **Gourmet Grilled Cheese** \$12.00

Melted Havarti and Boursin cheeses with red onion jam on grilled sourdough bread.

### **City Club Sliders** One slider - \$9.00, Two sliders - \$12.00

**Salmon Slider:** House-made salmon cake with lettuce, tomato, red onion jam, and cilantro lime remoulade.

**Beef Slider\*:** Beef patty, cheddar, bacon, lettuce, tomato, pickle, and 1000 island.



## Small Plates

### **Vegetable Spring Rolls** \$7.00

Lightly fried to a golden brown and served with sweet chili dipping sauce. **DF V**

### **Hummus Platter** \$9.00

House-made hummus paired with grilled pita and fresh vegetables. **DF V**

### **Spinach & Artichoke Dip** \$9.00

Rich spinach & artichoke dip served with grilled pita and hand cut vegetables

### **Black Bean Empanadas** \$8.00

Black beans with cilantro, cheddar, onion, and garlic, wrapped in a flaky pastry. Served with salsa and sour cream.

### **Salmon Cakes** \$10.00

Three salmon cakes on a bed of lettuce. Served with cilantro lime remoulade and a lemon wedge.

### **Lunch Combo Plate** \$9.00

**Choose one:** 1/2 turkey club, 1/2 BLT, 1/2 egg salad sandwich or egg salad on a bed of lettuce, 1/2 tuna salad sandwich or tuna salad on a bed of lettuce,

**Choose your side:** Cup of soup, garden salad, fresh fruit & cottage cheese, sweet potato fries, steak fries, coleslaw, or seasonal vegetables

## House Specialties

### **Seared Salmon\*** \$15.00

Hand cut North Atlantic salmon filet on a bed of white rice and fresh garden vegetables. (*Plain, Blackened, or Maple Bourbon.*) **GF DF**

### **Fish and Chips** \$15.00

Battered to order and fried golden brown. Served with tartar sauce, French fries, and your choice of coleslaw or a garden salad.

### **Classic Quesadilla** \$11.00

Grilled chicken, red onion, tomato, and our 5-cheese blend grilled in a crispy flour tortilla. Served with salsa and sour cream. **Add Avocado \$1**

### **Shrimp Primavera** \$13.00

A lunch portion of sauteed shrimp with garlic, butter, lemon, white wine, asparagus, artichoke, onion, and red pepper on a bed of angel hair pasta.

## Drinks

Fountain Drink (Coca-Cola, Diet Coke, Caffeine-Free Diet Coke, Sprite, Lemonade, Nestea Iced Tea) \$2.00  
Coffee or Tea \$1.50

## Sides

Coleslaw, Cottage Cheese, Sweet Potato Fries, French Fries, Fresh Fruit, Steamed Rice and Seasonal Vegetables \$2.00

## Weekly Quiche and Soup

Quiche, served with cup of fruit — \$8.00  
Soup, Cup — \$3.00 Bowl — \$5.00

*\*Notice- Please ask our server about foods that may be served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of food borne illness. GF= Gluten Free DF= Dairy Free V= Vegetarian*

# Wine

## White

### Glass/Bottle

#### **Moscato-Terra D'oro, California**

\$7/\$24

Fruity sweet palates with a subtle musk and tropical note.

#### **Pinot Grigio- Bella Sera, Italy**

\$7/\$24

Delicate floral bouquet with rich crisp taste.

#### **Chardonnay- Clos du Bois, North Coast California**

\$8/\$28

Ripe apple, pear, and honeysuckle with a bite of toasty oak.

#### **Sauvignon Blanc- Babich, New Zealand**

\$8/\$28

Delicate citrus flavor with a nice floral accents.

#### **Rosé- Cline Ancient Vine Mourvedre, Contra Costa**

\$7/\$24

Drier than most but carries big flavors of ripe strawberry and cranberry.

#### **Sparkling Rosé- Dark Horse, California**

\$7/\$24

This bubbly pink Rose is fresh and fragrant, with wild strawberries flavor to finish.

## Red

#### **Merlot- Chateau Souverain, California**

\$8/\$28

A soft medium body with flavors of dark red berry and savory oak.

#### **Cabernet Sauvignon- Clos du Bois, North Coast California**

\$8/\$28

Full-bodied with dark berry characters and hints of chocolate and mint.

#### **Pinot Noir- Meiomi , Coastal California**

\$9/\$32

Fruit aromas of bright blackberry, dark cherry, mocha, vanilla and toasty oak lend to a depth seldomly seen in a Pinot Noir.

#### **Chianti- Caposaldo, Italy 16'**

\$9/\$32

Medium-bodied with bright red cherry aroma and light cedar notes.

*\*Non-Alcoholic options available.*

### Domestic Beers \$5

Bud Light  
Labatt Blue  
Blue Moon

### Seasonal & Imported Beers \$6

Heineken  
Corona  
Stella Artois  
Bell's Oberon

### White Claw Sparkling Spritzer \$5

Natural Lime  
Ruby Grapefruit  
Black Cherry  
Raspberry

### Michigan Beers \$6

Bell's Two Hearted  
Bell's Kalamazoo Stout  
Founder's ALL DAY I.P.A  
Blake's Hard Cider