



Lane City

LUNCH BOX

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GOURMET DELI STYLE

SERVED WITH HOUSE MADE BREAD BASKET
(all chicken salads are made with free range roasted white meat)

- ◆ Curry chicken salad, apricots, golden raisins, toasted coconut dressing.
- ◆ Artichoke chicken salad, rosemary, lemon zest, mint olive oil mayonnaise.
- ◆ Dried strawberry, toasted pecan chicken salad, honey, thyme and yogurt.
- ◆ **(All tuna salads are made with solid white tuna)**
- ◆ Tuna tossed with red onion, celery, parsley, apple cider vinegar, olive oil mayonnaise.
- ◆ Tuna, tomato, dill, roasted garlic, cucumber, mint, capers, lemon vinaigrette.
- ◆ Curry tuna, apricots, golden raisins, toasted coconut dressing.
- ◆ Grilled, white corn meal crusted or breaded chicken.
- ◆ Marinated tri-tip steak.
- ◆ Fresh orange thyme scented fresh turkey breast.
- ◆ Grilled salmon, shrimp or mahi mahi.

SIDE DISHES

- ◆ Mixed grilled vegetables.
- ◆ Toasted quinoa, wild mushrooms, shallots, thyme, truffle oil.
- ◆ Red bliss potato salad.
- ◆ Mashed Yukon golds, cheddar.
- ◆ Black and crimson lentils, garbanzo beans, shredded carrots, radishes, red onion, sherry vinaigrette.
- ◆ Green Thai udon noodles with baby bok choy, mango.

FLAT BREADS ON HOUSE MADE FLATBREADS

- ◆ Blistered heirloom tomatoes, basil, burrata.
- ◆ Yellow beets, spinach, grilled shrimp, dill Havarti.
- ◆ Grilled eggplant, pea shoots, roasted peppers, olives, feta.
- ◆ Black bean puree, shredded chicken, tomatillos, grass fed white cheddar.

SLIDER BAR

- ◆ Panko crusted turkey, sesame, seaweed salad, sambal olek and scallion cream cheese.
- ◆ Braised pork, red walnuts, merlot poached pears, kale pesto.

- ◆ Grilled eggplant, red lentil fritter, roasted tomato, tzatziki.
- ◆ Lamb burger, marinated cucumbers, red onion, gouda fondue.
- ◆ Prosciutto, thinly sliced melon, fresh mozzarella, micro sprouts, sherry glaze.

SALADS

- ◆ Arugula, burrata, local honey, baby string beans, tomato, olives, sage vinaigrette.
- ◆ Signature salad of local mixed greens, dried figs, heirloom tomato, English cucumbers, sherry vinaigrette.
- ◆ Spinach, avocado, papaya, shaved red onion and roasted okra topped, corn bread croutons.
- ◆ Caesar salad, challah croutons.

APPETIZERS

- ◆ Fried oysters (horseradish aioli white corn, papaya salsa).
- ◆ Pan seared scallops, herb crostini, butternut squash puree, micro sprouts.
- ◆ Poached salmon, lentil fritter, tzatziki.
- ◆ Mediterranean summer rolls, tahini sauce.
- ◆ Citrus scented crab cakes, whole grain mustard. Phyllo beggars purse, mushrooms, peppercorn brie.
- ◆ Tuna tartar, petite white beans, mint, watercress, orange zest, fried gyoza skin.
- ◆ Beet, poppy ravioli, champagne butter
- ◆ Duo of bruschetta, house made semolina bread.

DESSERTS

- ◆ House made ice cream-vanilla, Raspberry double chocolate, creamsicle, coffee tahini, caramelized banana, toasted coconut.
- ◆ Chocolate fondue, mini key lime, tres leches cake or pound cake skewers.
- ◆ Passion fruit cheese cake, sesame, crackle
- ◆ Fresh fruit tart, vanilla bean pastry cream (seasonal fruit).
- ◆ Chefs choice cookie, brownie and bar platter. Pecan walnut baklava.
- ◆ Mission fig goat cheese cake.

