

STARTERS

Jumbo Shrimp Cocktail 11.95
jumbo shrimp, homemade cocktail sauce*

Bacon Wrapped Smoked Scallops 11.95
goat cheese, spinach, tomatoes, mustard vinaigrette*

Spinach Capers & Artichoke Dip 7.95
asiago & parmesan, caramelized onions, carrots, celery

SALADS

Silver Lake Spinach Salad 4.50 / 7.95
mango, asparagus, cherry tomatoes, whole grain mustard vinaigrette

❖ **Field Greens Salad** 4.50 / 7.95
apples, caramelized walnuts, crumbled bleu cheese, aged sherry vinaigrette

Garden Salad 4.50 / 7.95
baby greens, cucumbers, snap peas, red onions, kalamata olives, tomatoes, chive basil vinaigrette

› add the following to any of the salads listed above:
Chicken 3.00 · Shrimp 3.75 · Lox 4.50 · Grilled Salmon 4.95

NXNW Cobb Salad 9.95
grilled chicken, spring & green leaf, avocado, olives, bacon, tomatoes, egg, red onion, crumbled bleu cheese, jalapeño cilantro buttermilk

Pan Seared Salmon Salad 11.95
seared salmon, spinach, mango, asparagus, cherry tomatoes, whole grain mustard vinaigrette, creme fraiche*

❖ **Sirloin Salad** 10.95
grilled sirloin, spinach, cucumbers, red onions, roma tomatoes, balsamic vinaigrette*

ENTRÉES

❖ **Grilled Center Cut Sirloin** 11.95
brandy mushroom cream sauce, caramelized onion mashers, seasonal vegetables*

Smoked Pork Tenderloin 10.95
sundried cherry madeira demi-glace, bacon arugula risotto, seasonal vegetables*

❖ **Grilled Bone-In Chicken Breast** 10.95
pepperonata & sherry gastrique, basil pesto risotto, seasonal vegetables*

Fresh Vegetable Grille 10.95
grilled portobello mushrooms, zucchini, eggplant, onions, carrots, bell pepper, lentil salad (vegan), mint-cilantro pesto › add Chicken 3.00 · Shrimp 4.95

Herb Crusted Rotisserie Half Chicken 11.95
balsamic au jus, caramelized onion mashers, crisp green beans*

Pepper Crusted Seared Tuna 12.95
pickled ginger risotto, wasabi mousse*

DESSERT

Crème Brulee 5.95
creamy custard w/ vanilla bean & caramelized sugar crust

Chocolate Torte 5.95
topped w/ bittersweet chocolate ganache & seasonal berries

Chocolate Truffles 5.95
assorted chocolate truffles served w/ fresh fruit & creme anglaise

Frozen Bittersweet Chocolate Pecan Terrine 5.95
topped w/ sun-dried cherry & chocolate sauce

* Many of our items are prepared to your order. Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs increases your risk of foodborne illness.

Disclaimer: To the best of our knowledge we have tried to bring you a true gluten free menu. If you have any concerns please speak w/ a manager or your server. Thank you for dining with us.

GLUTEN-FREE LUNCH 
