

Sheraton[®]

Lunch

STARTERS

Crispy Calamari

Lightly breaded with zesty banana peppers, cocktail sauce 10

Hoisin Spiced Beef Tips Lettuce Wraps Crisp vegetable slaw 10

Cafe Salad

Mixed baby greens, sweet and spicy pecans, dried cranberries, cucumber and feta cheese 9

Caesar Salad

Romaine tossed with shaved Parmesan cheese, garlic croutons 10

Home-Style Chicken Noodle Soup '

Egg noodles in herbed vegetable broth 5

Seasonal Soup

Aromatic and classically crafted 5

BURGERS

Served with choice of French fries or garden salad

All Beef Classic

Half Pound patty, aged cheddar, tomato, lettuce 16

Blue Cheese and Bacon

Flame Grilled beef patty, smoked bacon, crumbled blue cheese 17

SANDWICHES

Grilled Chicken Breast

Topped with caramelized onions, cheddar and BBQ sauce 15

Smoked Brisket Panini

Swiss cheese, mustard and pickles on focaccia 16

Traditional Turkey Club

Lettuce, tomato and bacon on toasted bread of your choice. with French fries or garden salad 14

Grilled Portobello Mushroom Chimichurri Sandwich

Caramelized onions, roasted poblano pepper 15

SIDES

Sea Salted Fries, Roasted Fingerling Potatoes or Bacon Caramelized Brussels Sprouts 5

MAINS

Grilled Beef Skirt Steak

Pico de gallo slaw, roasted sweet potatoes, chipotle ketchup 14

Roasted Chicken Breast of White Beans with arugula and cured tomatoes 18

Arborio & Butternut Squash Risotto gf Arborio rice, assorted mushroom and kale 12

Pan Seared Salmon

Over chickpea and bean succotash with scallion parsley gremolata 28

Chicken Confit Margherita Flatbread Chimichurri sauce, Roma tomatoes, fresh mozzarella, chicken confit and fresh basil 14

Chef's Inspiration

Our daily offering inspired by regionally farmed or seasonally harvested products, priced daily

SALADS

Select the protein and dressing to finish off your salad

Caesar Salad

Romaine tossed with shaved Parmesan cheese, garlic croutons 10

Traditional Cobb Salad

Chopped lettuce, tomato, avocado, blue cheese and bacon 14

Tomato and Soft Mozzarella Salad Basil, Parmesan, extra virgin olive oil, and aged balsamic drizzle 12

Crispy Calamari Grilled Chicken 5

Seared Salmon 9

Shrimp 7

Choice of Dressings

Champagne vinaigrette, blue cheese, and ranch

DESSERTS

Warm Double-Chocolate Pecan Brownie
With vanilla ice cream 8

Citrus and Berry Symphony gf Orange, grapefruit, lemon sorbet, almonds candied ginger 8

Ricotta Cheesecake Brulee Strawberry sauce 9

Rustic Baked Apple Pie

Served warm with caramel sauce and vanilla ice cream 9

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness.

Any guest consuming alcohol must be of legal drinking age.