

LUNCH

starter stuff

fried olives stuffed with roasted garlic and Boursin cream cheese	\$8	housemade hummus dip with extra virgin olive oil and pita bread	\$6
classic dark ale fondue with crusty French bread	\$8.5	fried green tomatoes with chipotle cream drizzle	\$6.5
tempura sesame jumbo shrimp with sweet chile sauce	\$9	housemade potato chips with sea salt and green onion dip	\$4

Bruschetta

Please select three from the list below

\$9

tomato, fresh mozzarella, basil	wild mushrooms, Fontina cheese
ahi, Asian slaw, balsamic reduction	roasted red peppers, goat cheese
Maytag bleu, spinach, balsamic reduction	muffuletta...salami, provolone, olive relish
calabacitas, cheddar cheese	feta, sun-dried tomatoes, pine nuts

two homemade soups

chicken and funny little noodles	half \$4 big \$6 bowl	corn chowder with natural ham	half \$4 big \$6 bowl
<i>the kind of soup that always make you feel better</i>		<i>creamy and rich like a chowder should be</i>	

mean greens

Greek chicken salad	\$8.5	Nicoise	\$10
<i>Romaine, cucumbers, tomatoes, calamata olives, red onion, tri-color peppers, feta Greek dressing</i>		<i>seared ahi tuna, romaine hearts, calamata olives, new red potatoes, green beans, tomatoes, cucumbers, feta cheese</i>	
avocado caprese	\$8.5	citrus shrimp salad	\$9.5
<i>tomatoes, fresh mozzarella, avocados, extra virgin olive oil and balsamic drizzle</i>		<i>sautéed shrimp, tri-color peppers, citrus segments, red onion, almonds, spicy lime vinaigrette</i>	
seared salmon with field greens	\$9.5	Caesar	\$6
<i>citrus sesame dressing</i>		<i>chopped romaine, roasted garlic and shaved parmesan</i>	
add grilled or fried chicken to any salad	\$2.5		

sandwich stuff

prime rib deluxe <i>thin sliced, provolone, green chile, on a ciabatta</i>	\$10
grilled marinated portabella & fresh mozzarella <i>field greens, on a baguette, housemade chips</i>	\$8.5
bacon, lettuce and fried green tomato <i>on Fano nine grain, hand cut fries</i>	\$8.5
seared salmon club <i>with Applewood smoked bacon, green onion mayo, hand cut fries</i>	\$9.5
shaved turkey breast with Jarlsberg swiss cheese <i>on potato bread, hand cut fries</i>	\$8.5
pastrami <i>grilled onions, Swiss cheese, on marble rye, hand cut fries</i>	\$9
ahi tuna sandwich <i>avocado, daikon sprouts, soy aioli on a ciabatta, housemade chips</i>	\$9.5
PB&J <i>organic peanut butter, strawberry jam, housemade chips Elvis in the House- add sliced bananas</i>	\$6
Buffalo fried chicken sandwich <i>dipped in hot wing sauce, bleu cheese spread, on a ciabatta</i>	\$8.5
grilled honey cured ham <i>provolone, green chile, grilled tomatoes on rye, hand cut fries</i>	\$9

other stuff

slate burger – huge black angus burger <i>you pick the toppings, hand cut fries</i>	\$8.5
grilled sesame crusted ahi tuna <i>medium rare with soy, wasabi cream, pickled ginger & cucumber salad</i>	\$15
flatbread pizza of the day <i>served with a house salad</i>	\$10
chicken piccata <i>over angel hair pasta & arugula</i>	\$12
fish tacos <i>tilapia, cabbage, avocado, tomatillo salsa, mango cream drizzle in corn tortillas</i>	\$ 11
really big kid mac & cheese <i>with parmesan brittle</i>	\$7.5
brown bag fish and chips <i>fresh salmon, battered with dark beer batter, lemon basil tartar, housemade chips</i>	\$10
grilled flank steak rancheros <i>topped with Duran's famous red & green chile & white cheddar cheese</i>	\$12
baked penne pasta & chicken <i>artichokes, sun dried tomatoes, mozzarella, parmesan</i>	\$9