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	\$6.5
classic dark ale fondue with crusty French bread	\$8.5	fried green tomatoes with chipotle cream drizzle	\$6.5
fried mac & cheese squares housemade marinara	\$6	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, fonting cheese

honey roasted ham, creamy brie roasted red peppers, goat cheese

maytag bleu, spinach, balsamic caponata - eggplant, olives, capers tomatoes & mozzarella

reduction

marinated artichoke hearts, gouda feta, sun-dried tomatoes, pine nuts

two homemade soups

chicken and funny little noodles	half big bowl	т -	corn chowder with natural ham	half big	т -
the kind of soup that always make you feel better	rays		creamy and rich like a chowder should be	bowl	

mean greens

greek chicken salad romaine, cucumbers, tomatoes, calamata olives, red onion, tri-color peppers, feta vinaigrette	\$8.5	nicoise seared ahi tuna, romaine hearts, calamata olives, new red potatoes, green beans, tomatoes, cucumbers, feta cheese	\$10
fresh berry salad mixed seasonal berries, goat cheese, almonds , port wine vinaigrette	\$8	southwestern steak salad sliced steak, black beans, roasted corn, tomatoes, queso fresco, tortilla crisps, fresh salsa vinaigrette, chile lime drizzle	\$9.5
seared salmon with field greens citrus sesame dressing	\$9.5	caesar chopped romaine, roasted garlic and shaved parmesan	\$6

add grilled or fried chicken to any salad \$2.5

sandwich stuff

	prime rib deluxe thin sliced, provolone, green chile, on a ciabatta, hand cut fries	\$10
	cukes on rye boursin cream cheese, cucumbers, roasted red peppers, daikon sprouts, avocado, on rye	\$8
	bacon, lettuce and fried green tomato on Fano nine grain, hand cut fries	\$8.5
	seared salmon club Applewood smoked bacon, green onion mayo, hand cut fries	\$9.5
	shaved turkey breast with Jarlsberg swiss cheese on potato bread, hand cut fries	\$8.5
	antipasto sandwich salami, pepperoni, provolone, olives, sun-dried tomatoes, artichoke hearts, on a Kaiser roll house salad	\$9
	ahi tuna sandwich avocado, daikon sprouts, soy aioli on a ciabatta, housemade chips	\$9.5
	PB&J organic peanut butter, strawberry jam, housemade chips Elvis in the House - add sliced bananas	\$6.5
	southwestern chicken philly grilled onions & peppers, NM green chile cheddar, on a baguette	\$8.5
	honey roasted ham, brie & grilled pears honey cured ham, brie, grilled pear slices, on a baguette, housemade chips	\$9
	substitute salad, soup, or fruit for fries or chips on any sandwich	\$1
(other stuff	
	slate burger – huge black angus burger you pick the toppings, hand cut fries	\$8.5
	pizza of the day served with a house salad	\$10
	grilled sesame crusted ahi tuna medium rare with soy, wasabi cream, pickled ginger & cucumber salad	\$15
	tropical diablo shrimp grilled shrimp, spicy mango sauce, poblanos and tri-colored peppers, penne pasta	\$14
	fish tacos tilapia, cabbage, avocado, tomatillo salsa, mango cream drizzle	\$11
	really big kid mac & cheese parmesan brittle	\$8
	brown bag fish and chips fresh salmon, battered with dark beer batter, lemon basil tartar, housemade chips served in a brown bag	\$10
	grilled flank steak rancheros topped with Duran's famous red & green chile & white cheddar cheese	\$12
	baked penne pasta & chicken artichokes, sun dried tomatoes, mozzarella, parmesan	\$9