

Today's Luncheon Fare

Kevin Cook
Executive Chef



Swen Hunt
Sous Chef

Christian Row
Chef de Cuisine

Starters

Wings of Fire <i>fried crispy, then tossed in a spicy barbecue sauce, served with celery & bleu cheese dressing</i>	6 for 6 12 for 12	Fiery Chicken Flatbread <i>house made spicy chicken sausage with ricotta cheese, balsamic onions & roasted roma tomatoes</i>	9
Chips <i>house made Yukon Gold chips drizzled with Roth Case bleu cheese fondue</i>	8.5	Crab Cakes Diablo <i>sweet jumbo lump crab with peppers bound with Japanese breadcrumbs ~ served with a spicy Diablo sauce</i>	10.5
Loaded Potato Skins <i>with aged cheddar, crisp bacon, scallions & sour cream</i>	8	Cocktail of Jumbo Shrimp <i>trio of sauces</i>	11

Soups of the Moment

Our soups are made fresh daily - Your server can describe today's creation
Cup - 3.5 Bowl - 4.5

Salads

Spring Harvest <i>field greens with sundried cranberries, bleu cheese, candied pecans & strawberries dressed with balsamic vinaigrette</i>	8
Crab Cake Salad <i>our famous crab cakes atop hearts of romaine with tomatoes & green onions dressed with a spicy buttermilk dressing</i>	13
Toasted Almond Chicken Salad <i>a medley of flavors with creamy chicken salad, fresh strawberries & pineapple on a bed of greens topped with toasted almonds & dressed with sweet coconut mascarpone dressing</i>	10
The Wedge <i>iceberg with our bleu cheese dressing, chopped egg, vine ripened tomatoes & caramelized apple smoked bacon</i>	7
Caprese <i>fresh mozzarella, vine ripened tomatoes, basil chiffonade & extra virgin olive oil</i>	7
Ahi Tuna Salad <i>seared rare tuna, Napa cabbage, cilantro, banana chips & cashews dressed with our house-made, crystallized ginger banana vinaigrette</i>	13
Classic Caesar <i>hearts of romaine, shaved Parmesan reggiano & crispy croutons with classical dressing add grilled chicken/8 ~ add grilled salmon/10 ~ add smoked salmon/11 ~ add one crab cake/10</i>	6

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



Entrées



Sunflower's
Restaurant

<i>Half Sandwich & Soup</i>	7
<i>Black Forest ham & cheese, smoked turkey & cheese, BLT, grilled cheese & apple smoked bacon, or albacore tuna salad on your choice of bread (add \$3 for a whole sandwich; add \$.75 for croissant)</i>	
<i>Classic Smoked Turkey Club</i>	9
<i>on toasted sourdough with lettuce, tomato, smoked bacon, provolone cheese & pesto mayonnaise</i>	
<i>Beef Steak Salad</i>	14
<i>rubbed flat iron steak & beef steak tomato with gorgonzola cheese dressed with an avocado dressing</i>	
<i>Burger</i>	10
<i>one half pound ground sirloin hand pressed & charbroiled ~ served on a fresh roll extras (add \$.50 each): grilled onions, mushrooms, peppers, swiss, cheddar, pepper jack or provolone</i>	
<i>Chicken BLT</i>	10
<i>on a fresh roll with mayonnaise, crisp smoked bacon, lettuce & tomato</i>	
<i>Mini Burgers</i>	8
<i>three little burgers with pickle, onion & cheese</i>	
<i>Black Forest Ham & Brie</i>	9
<i>on grilled sourdough with dijon mayonnaise & horseradish cole slaw</i>	
<i>Mediterranean Portabella Mushroom Wrap</i>	9
<i>with tomato, spinach & feta cheese</i>	
<i>Chicken Orzo</i>	10
<i>grilled chicken, sweet corn, spinach, peppers, basil & pepitas tossed with roasted garlic & olive oil, served with crostini</i>	
<i>Tropical Chicken Salad or White Albacore Tuna Salad</i>	9
<i>served on a flaky croissant</i>	
<i>Capellini Pomodoro</i>	16
<i>sautéed fresh tomatoes, sundried tomatoes, pepitas & fresh basil tossed with extra virgin olive oil & shaved parmesan</i>	

Sandwiches are served with a choice of french fries, cottage cheese or fruit.

Parties of eight or more will be presented with one check and a gratuity of 20% will be added.

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