

## LUNCH MENU

### SOUP

**Chef's Daily Inspiration**  
*Full \$6 Half \$4*

### SALADS

**Bistro Salad \$8**

*Mesclun Greens, Roasted Beets, Local Goat Cheese rolled in Toasted Walnuts, tossed in an Orange Walnut Oil Vinaigrette and served with Tapenade Crostinis*

**Red Quinoa Salad \$6**

*Tossed with Garden Vegetables in a Zesty Dijon Vinaigrette*

**Smoked Salmon Mousse Tapas Plate \$10**

*Served with Flatbread Crackers, Baguette Slices, Assorted Vegetables and Pickles with White Cheddar and Brie Cheeses*

**Hand Made Vegetable Samosas \$8**

*Served with a Mango Yogurt Dip*

**Add Grilled Chicken to any Salad \$4**

### SOUP AND SALAD

*Daily Soup with  
House Salad or Feature Salad \$11*

### SANDWICHES

*Comes with your choice of Feature Salad, House Salad or Soup*

**Alma Panini Sandwich**

*Your server will be pleased to give you details of our Special Feature*

**Western Pulled Smoked Pork Sandwich \$13**

*With a hint of BBQ sauce and Roasted Corn and Red Pepper Aioli served on a Ciabatta Bun*

**Caprese Flatbread \$11**

*Yellow and Red Vine Ripened Tomatoes layered with Bocconcini Cheese  
Balsamic Glaze and Fresh Basil*

**Bistro BLT Sandwich \$13**

*Served on Focaccia with Grilled Chicken and Roasted Red Pepper Aioli*

### COMFORT FOOD

*Served with your choice of House Salad, Feature Salad or Soup*

**Beef Bourguignon \$14**

*Simmered in a Rich Red Wine Jus with Potatoes and Prairie Mushrooms*

**Chicken Fricasse \$12**

*Tender Chicken in a Blonde Veloute with Asparagus*

**Forest Mushroom and Gruyere Cheese Quiche \$11**