



## SEATED LUNCH AT THE RESTAURANT

Minimum 25 Guests | \$20 per person

Gluten Free Bun and Pizza crust available +\$2

---

### FIRST COURSE

#### APPETIZER

Pretzels with Beer Cheese Dip (1 order per 2 guest)

---

### SECOND COURSE, CHOICE OF

#### SMALL BASE SALAD

Baby Arugula, Spinach, Apples, Tomatoes,  
Belgian Endive, Dried Cranberries, Pecan  
Crusted Goat Cheese, HOBNOB Maple Bacon  
Beer Vinaigrette

OR

#### TOMATO BISQUE GF

---

### THIRD COURSE, CHOICE OF

#### FISH & CHIPS

Hand Battered Cod, Homemade Tartar Sauce,  
Lemon, Malt Vinegar

#### MOTHER NATURE SALAD GF

Quinoa, Cucumber, Edamame, Avocado, Garbanzo,  
Tomatoes, Pickled Onions, Craisins, Candied Pecan,  
HOBNOB Basil Vinaigrette

#### STEAK HOUSE BURGER

Choice Angus 8 oz. Pattie, Onion Ring,  
Bacon Tomato Ketchup, Cheddar Cheese, Bacon,  
Lettuce, Tomato, Brioche Bun, Hand-Cut Fries or  
Seasonal Veggies

#### VEGGIE BURGER

Edamame Pattie, Baby Arugula, Pickled Shallots,  
Basil Pesto, Tomatoes, Brioche Bun, Hand-Cut Fries  
or Seasonal Veggies

#### MORNINGSIDE CHICKEN SANDWICH

Grilled Chicken Breast, Fried Egg, Bacon, Bleu  
Cheese, Lettuce, Tomato, Brioche Bun, Hand-Cut  
Fries or Seasonal Veggies

#### CLASSIC MARGHERITA PIZZA

Roasted Tomatoes, Fresh Mozzarella, Basil

#### POT PIE

Smoked Chicken, Peas, Potatoes, Carrots,  
Smoked Bacon

#### ROASTED CAULIFLOWER GF

Fire Roasted Cauliflower, Roasted Jalapeno &  
Fresno Peppers, Thai Chili Sauce, Cashew Pesto