

Salads

Bob Cobb Salad

Tender spring green mix, with pulled chicken, hard-boiled eggs, heirloom cherry tomatoes, avocado, green onions, crispy hickory smoked bacon, and bleu cheese crumbles with your choice of dressing (listed below). \$15

Mandarin Salad

Crisp romaine lettuce, shredded red cabbage, mandarin oranges, shredded carrots, green onions, toasted almonds, and ramen noodles, topped with a grilled chicken breast and served with house-made sesame-ginger vinaigrette. \$13 or

Chopped Caesar Salad

Freshly chopped romaine topped with shredded parmesan cheese, seasoned croutons, and house-made Caesar dressing. \$10 🕡 Add chicken +\$5 or salmon +\$7

Soup & Salad Bar

Unlimited trips to our soup and salad bar (dine-in only). Ask your server about today's featured soups. \$10

Balsamic Vinaigrette, Bleu Cheese, French, Honey Mustard, Italian (fat free), Ranch, Raspberry Vinaigrette, Sesame Ginger Vinaigrette, Thousand Island

Pasta Bar

You pick the pasta, sauce, and ingredients and we prepare it in front of you. Pasta bar only \$12. Pasta bar, soup & salad \$15.

Bowls

Baja Cod Bowl

Tangy vinegar slaw, avocado, and mango topped with a pan-fried cod filet served on white rice, garnished with spicy crema, lime wedges and cilantro. Served with two grilled flour tortillas. \$15 G

Baja Cod Bowl

. Mandarin Salad

Green Goddess Bowl

Grilled asparagus with sautéed edamame, peas, broccoli, and cherry tomatoes served on white rice. Garnished with avocado and drizzled with house-made green goddess dressing. \$11 🙃 🕡 Add chicken +\$5 or salmon +\$7

Blackened Shrimp or Chicken Bowl

Fire-roasted corn salsa with your choice of blackened shrimp or chicken served on white rice and garnished with avocado, cilantro, spicy peppers, and lime with a side of southwest ranch. \$14 GF DF

Plates

Plates are served with your choice of one side.

Buffalo Chicken Salad Sandwich

Pulled white meat chicken with finely chopped celery in a mild mayonnaise buffalo sauce, sprinkled with bleu cheese and served on a flakey croissant bun. **\$12**

Hand Battered Fish and Chips

Beer-battered Atlantic cod served with house-made remoulade sauce and a side of fries. **\$13**

Josh's Chopped Beef Hoagie

Seasoned ground beef combined with sautéed onions, tomatoes, jalapeno peppers, and cheese drizzled with chipotle ranch and served on a French bread baquette. **\$14**

Chicken Breast Tenders

Four crispy chicken tenders served with your choice of BBQ, honey mustard, ranch, or buffalo sauce. **\$10**

BBQ Pulled Pork Grilled Cheese

Pulled pork and smoked gouda on hearty white bread topped with house-made BBQ sauce and slaw. **\$12**

Sides

Add a side or soup and salad bar for \$3

Fries | Sweet Potato Fries Onion Rings | Kettle Chips Cottage Cheese | Fresh Fruit

Hunger Burger

A 10-ounce burger served medium with lettuce, tomatoes, pickles, and onions on a Kaiser roll. Add American, cheddar, Swiss, pepper jack, bleu cheese, bacon, or sautéed mushrooms for \$.50 each. \$13 ①

Josh's Chopped Beef Hoagie

French Omelette

Local farm eggs prepared with Gruyère cheese and fresh herbs accompanied by fresh sliced tomato. **\$11** GF

Triple Tomato Flatbread

Flatbread topped with three varieties of roasted heirloom tomatoes, garlic confit, and fresh mozzarella. \$11 🔻

Hand Breaded Pork Tenderloin

Our classic hand-breaded tenderloin sandwich with lettuce, tomatoes, pickles, and haystack onions on a Kaiser roll. **\$11**

Fried Green Tomato BLT

Fried green tomatoes, crispy bacon, lettuce, and mayonnaise atop whole wheat toast. **\$12**

Drinks

All beverages \$3

Coke | Cherry Coke | Diet Coke | Pibb Fanta Orange | Mello Yello | Sprite Sweet Tea | Unsweet Tea | Hot Tea Raspberry Tea | Lemonade | Coffee | Decaf

Ask your server about our cocktail menu.



Vegetarian



Vegan



Gluten-free



Dairy-free

Many dishes can be modified for dietary restrictions. Please let your server know how we can best serve you.