

small plates

Mac and Cheese	9.50
Truffle Tater Tots	9.50
truffle oil, fresh herbs, parmesan, housemade ketchup	
Cheeseburger Sliders	12.95
white cheddar cheese, pickles, thousand island dressing, hawaiian bread	
Spinach Artichoke Dip	house tortilla chips 13.95
Tempura Delicata Squash Rings*	14.25
thyme truffle honey, lemon garlic aioli	
Crispy Brussels Sprouts	bacon, lemon, sweet orange glaze 11.95
Spicy Ahi Tuna Poke*	18.25
avocado, wakame, furikake, sweet soy sauce, wonton chips	
Trio of Fries	garlic, sweet potato, bbq with dipping sauces 13.50
Grilled Cauliflower	13.95
pickled golden raisins, serrano aioli, forbidden rice with cilantro curry vinaigrette	
Buttermilk Fried Chicken Strips	11.75
ranch, thai chili dipping sauces	

soups/small salads

Seasonal Soup	7.95	Tomato Soup	7.95
French Onion Soup			8.95
Mixed Greens*			10.75
candied pecans, goat cheese, medjool dates, champagne vinaigrette			
Caesar*			11.95
romaine, caesar dressing, garlic herb croutons, shaved parmesan cheese, garlic parmesan schmear			
	add chicken 5.95	add shrimp 8.95	
	add flat iron steak 11.95	add salmon 11.95	

big salads

Roasted Beet Salad	14.95
carrots, grapefruit, whipped herb goat cheese, red wine vinaigrette, toasted pistachio	
Chicken Cobb Salad	18.50
bacon, avocado, egg, bleu cheese crumbles, cherry tomatoes, herb ranch dressing	
Rotisserie Chicken Salad	23.25
mixed greens and romaine, dates, goat cheese, cherry tomatoes, avocado, cornbread croutons, green goddess vinaigrette	
Poached Salmon Spinach Salad	22.25
gala apples, cranberries, goat cheese, candied pecans, balsamic dressing	
Thai Steak Salad*	23.95
red cabbage, noodles, red onions, red bell peppers, carrots, mango, cherry tomatoes, peanut dressing	
Shaved Brussels and Butternut Squash Salad	14.95
kale, dried cranberries, red onion, sliced apple, apple dressing, pistachios and goat cheese	

mocktails

non-alcoholic drinks

Watermelon Sugar, Hi!

Fresh watermelon and kiwi muddled with raspberry and lemon syrup, topped with sweet and sour

Lavender Haze

Lavender syrup, lemon, coconut cream, topped with coconut water

Basil Berry Fizz

Raspberries, basil and lemons muddled with raspberry syrup and topped with sparkling and lemon-lime soda

Berry Lemonade

Hand muddled lemons, fresh berries, topped with sparkling and lemon-lime soda. Choice of strawberry, blackberry or raspberry

Pineapple Iced Tea

Tropical iced tea with pineapple juice

Housemade Lemonade 4.75

Red Bull 5.00

Ginger Beer 4.25

Fiji Water (still) 4.25

San Pellegrino (sparkling) 4.25

\$5⁵⁰

sandwiches

served with fries or mixed greens

Prime Rib French Dip	au jus, creamed horseradish 19.75
Cafeteria Burger*	15.75
lettuce, tomato, pickle, onion, thousand island sauce	
	add cheddar, swiss, goat or bleu cheese 1.95
	add bacon, mushrooms or avocado 1.95
Impossible Border Burger*	18.50
guacamole, pepper jack cheese, roasted peppers, spicy mayonnaise	
Western Burger*	18.50
bbq sauce, crispy onions, white cheddar, bacon	
Turkey Burger*	17.25
onion marmalade, spicy mayonnaise, arugula, tomatoes	
Grilled Ham & Cheese w/Tomato Soup	16.95
havarti, white cheddar, black forest ham	
Fried Chicken Sandwich	17.95
jalapeño mustard slaw, gruyère cheese, sliced tomatoes	

entrées

Bacon Wrapped Meatloaf	24.95
wrapped in applewood smoked bacon, garlic mashed potatoes, green beans, gravy	
Rigatoni Bolognese	17.95
beef bolognese, melted burrata cheese, crispy basil	
Shrimp Scampi	24.95
spaghetti, cherry tomatoes, spinach, parmesan cheese, lemon butter sauce, chili flakes	
Chicken and Waffle	23.75
southern fried chicken, pork sausage country gravy, Belgian waffle, pecan butter, maple syrup	
Fish and Chips	french fries, lemon, tartar sauce 22.75
Grilled Atlantic Salmon*	28.95
forbidden rice and brussels sprouts, butternut squash purée and cranberry walnut relish	
Lump Crab Crusted California Seabass*	32.95
roasted baby yukon gold potatoes, dressed baby gem lettuce, fresh dill tarter sauce	
Brick Chicken	27.95
garlic mashed potatoes, spinach with natural jus	
Slow Braised Beef Shortrib	29.95
wild mushroom and brussels risotto, demi, and parmesean	
Grilled Hawaiian Rib Eye Steak*	34.50
garlic mashed potatoes, green beans, scallions, natural jus	
Roasted Prime Rib* (available Fri–Sun dinner)	32.95
garlic mashed potatoes, green beans, natural jus	

sides

Garlic Mashed Potatoes	5.95	Sautéed Green Beans	7.50
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beverages

Pepsi Diet Pepsi Starry Dr. Pepper

Root Beer Hot or Iced Tea

Organic Coffee 4.25 Cold Brew 4.50

Vanilla Whip Cold Brew 5.95

Cold brew topped with homemade whipped vanilla cream

\$3⁹⁵

dessert

Mint Chip Mud Pie	8.50
mint chip ice cream, oreo cookie, fudge, whipped cream	
Skillet S'mores	8.50
chocolate brownie, marshmallow, graham crackers, Hershey's chocolate squares	
Chocolate Bombe	8.50
chocolate brownie, chocolate mousse, chocolate ganache, berry purée	
Butterscotch Blondie Sundae	8.50
butterscotch and macadamia nut brownie, vanilla bean ice cream and caramel sauce	
Cinnamon Crumble Cheesecake	8.50
apple caramel sauce	

cafeteria



18% service charge for parties of 8 or more | Split Plate Charge \$2 | Reservations accepted

* Served raw or undercooked or contains raw or undercooked ingredients
* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.