





Est. 1990

# CELIAC FRIENDLY LUNCH

## SALADS

- Mixed Greens** ..... 7.95  
*Cucumber, Red Onion and Vine Ripe Tomato Wedges with Choice of a Grill Dressing*
  -  **Strawberry Spinach Salad** ..... 9.95  
*Baby Spinach topped with Sliced Strawberries, Creamy French Brie Cheese, Candied Walnuts and Raspberry Poppy Seed Dressing*
  - The Grill Wedge** ..... 10.95  
*Nueske's Bacon, Crumbled Blue Cheese and Tomato with Choice of a Grill Dressing*
  - Roasted Beet Salad** ..... 11.95  
*Roasted Golden Beets and Mixed Greens tossed in Sweet Onion Vinaigrette with Goat Cheese, Dried Cranberries and Hazelnuts*
  - Caesar Salad** ..... 8.95  
*Hearts of Romaine and Our Signature Caesar Dressing*
    - Grilled Chicken ..... 14.95
    - Grilled Salmon ..... 17.95
    - Blackened Scallops ..... 21.95
  - Chopped Salad** ..... 14.95  
*Bacon, Blue Cheese, Chicken, Scallions, Tomatoes and Buttermilk Ranch Dressing*
  -  **Landmark Salad** ..... 15.95  
*Baby Spinach, Pulled Rotisserie Chicken, Bacon, Asiago, Apples, Eggs, Grapes and Almonds with Champagne Vinaigrette*
  - Classic Cobb Salad** *With Choice of Grill Dressing*
    - Grilled Chicken ..... 14.95
    - Grilled Flank Steak ..... 16.95
  - Duck Salad** ..... 17.95  
*Romaine Lettuce and Nappa Cabbage, Crisp Vegetables, Fresh Herbs, Spicy Cashews and Sweet Orange Vinaigrette*
  - Salmon Salad** ..... 18.95  
*Salmon over Balsamic Dressed Greens with Red Pepper, Lemon and Spicy Ginger Aioli*
  - Grilled Asparagus and Tenderloin Salad** ..... 23.95  
*Grilled Asparagus and Tenderloin with Fresh Mozzarella, Basil-Marinated Tomatoes and Lime Herb Vinaigrette*
- The Grill Dressings from Scratch**  
*Raspberry Poppy Seed, Champagne, Dijon and Italian Vinaigrettes, Blue Cheese, Buttermilk Ranch, French and Thousand Island Dressings*

## BURGERS

*Burgers are served with Potato Chips.  
Substitute Fresh Fruit, side Garden or Caesar Salad for an additional 2.95*

- Black and Blue** ..... 14.95  
*Cajun Spices with Blue Cheese and Caramelized Onions*
-  **Bacon Cheddar** ..... 15.95  
*With Thick Cut Bacon and Cheddar Cheese*
- Breakfast** ..... 16.95  
*Topped with a Fried Egg, Bacon, American Cheese and Spicy Mayo*
- Vegetarian Portobello Mushroom** ..... 15.95  
*Garlic-Rosemary Marinated Portobello with Boursin Cheese, Roasted Red Peppers and Asparagus*

## COLD SANDWICHES

*Sandwiches are served with Potato Chips.  
Substitute Fresh Fruit, side Garden or Caesar Salad for an additional 2.95*

- Cashew Chicken Sandwich** ..... 13.95  
*Tender Chicken with Cashews and Grapes*
-  **B.L.T.** ..... 14.95  
*Thick Cut Bacon, Lettuce, Tomato and Mayo*
- Roasted Turkey Club** ..... 16.95  
*Thick Cut Bacon, Avocado Mayo, Lettuce and Tomato*
- Lobster Roll** ..... 21.95  
*Chilled Lobster Salad with Bibb Lettuce*

## HOT SANDWICHES

*Sandwiches are served with Potato Chips.  
Substitute Fresh Fruit, side Garden or Caesar Salad for an additional 2.95*

- Hot Pastrami and Swiss** ..... 13.95  
*Shaved and Stacked High with Thousand Island Dressing*
-  **The Market Street** ..... 15.95  
*Grilled Chicken Breast, Thick Cut Bacon, Swiss, and Cheddar with Sriracha Mayo*
- Turkey Pepper Jack Melt** ..... 14.95  
*Hand Carved Fresh Turkey, Melted Pepper Jack Cheese, Smoked Bacon, Shredded Lettuce, Tomatoes and Chipotle Mayo*
- Ahi Tuna Charlie's** ..... 16.95  
*Grilled Tuna Steaks with Sweet and Spicy Pickled Cucumbers, Arugula and Wasabi Mayo*
-  **The Grill Charlie's** ..... 21.95  
*Two Grilled Medallions of Beef Tenderloin topped with Caramelized Onions and Horseradish Mayo, served with Béarnaise*
- Open Faced Ribeye Steak** ..... 24.95  
*Cajun Spiced with Caramelized Onions and Mushrooms with Horseradish Cream*

## SPECIALTIES

- Duck Breast** ..... 19.95  
*Pan Seared with Butternut Squash, Apples, Brussels Sprouts and Cider Glaze*
- Grilled Filet Mignon 6 oz.** ..... 26.95  
*With Sautéed Vegetables and Béarnaise Sauce*

## FISH & SEAFOOD

- Trout** ..... 19.95  
*Grilled Lemon Thyme Rainbow Trout with Asparagus*
-  **Salmon** ..... 20.95  
*With Seven Spice Butter on a Bed of Sautéed Spinach*
- Swordfish** ..... 21.95  
*Marinated and Grilled with Spinach with Crispy Bacon and Lemon Butter Caper Sauce*
- Tuna** ..... 24.95  
*Wasabi Pea Crusted Tuna over Pea Pods, Bell Peppers, Shaved Pineapple and Chile Coconut Sauce*
-  **Walleye** ..... 27.95  
*Broiled and topped with Pecan Frangelico Butter Sauce and Sautéed Vegetables*
- Scampi** ..... 24.95  
*Jumbo Shrimp sautéed in Lemon, White Wine and Garlic, finished with Sweet Cream Butter, Sautéed Leeks and Shiitake Mushrooms*

## SIDES

-  **Hash Browns** *Bacon and White Onions* ..... 12.95
- Fresh Asparagus Spears** *With Hollandaise* ..... 12.95

## DESSERTS

- Burnt Crème** ..... 6.95
-  **Turtle Tart** ..... 7.95  
*Bittersweet Chocolate with Cinnamon Pecan Crust and Caramel Drizzle*
- Mixed Berries** ..... 9.95  
*Fresh Mixed Berries with Brown Sugar and Chambord served atop Fresh Whipped Cream*
- Ghirardelli Chocolate Sundae** ..... 8.95  
*Three Scoops of Vanilla Bean Ice Cream, Ghirardelli Chocolate Sauce, Fresh Whipped Cream and Pecans*

18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE  
An MHC Managed Property | morrisseyhospitality.com 111714