



April 18th Thru April 26th 2026

SALADS

Strawberry, Spinach, and Feta Salad (V)

A bed of spinach topped with strawberries, almonds, cranberries and feta cheese
Add: chicken or shrimp

Chef Salad

A bed of lettuce topped with tomato, egg, ham, turkey, Swiss and cheddar

Chicken Caesar Salad

Romaine lettuce tossed with Caesar dressing and topped with grilled chicken

Fruit & Cottage Cheese Plate (V)

A combination of fresh seasonal fruit and cottage cheese served with a bran muffin

MAIN COURSE

Seared Ahi Tuna *

Topped with mango salsa

Grilled Pork Chop *

Topped with sour cherry glaze

Beef Stroganoff

Served on a bed of egg noodles

Blue Crab Ravioli

Topped with lemon butter sauce

Chicken & Lemon Pesto Gnocchi

Gnocchi tossed with tomato, spinach, and chicken in a lemon pesto cream sauce

Vegetable Ramen (V)

A combination of vegetables, kombu (seaweed) and ramen noodles in a rich vegetable sauce

Sweet Potato Tostada (V)

Crispy corn tortilla, sweet potato, avocado salsa, Pico de Gallo, lettuce, sour cream, served with rice and beans

Grilled Chicken Breast

Served with your choice of sides

SANDWICHES & BURGERS

Gold Canyon Burger *

Your choice of cheddar, Swiss, or American cheese

Impossible Burger (V)

Gluten Free vegan patty topped with your choice of cheese

All Beef Hot Dog

1/4 pound hot dog on a bun with your choice of sides

Strawberry Turkey Wrap

Turkey, strawberries, lettuce, tomato, and mayo in a tortilla wrap

Chicken Quesadilla

Flour tortilla topped with cheese, chicken, peppers, and onions

Smashed Avocado Black Bean Burger(V)

Brioche bun topped with black bean patty, avocado, lettuce and tomato

SIDES

Ala Carte Sides \$1.50

French Fries

Sweet Potato Fries

Macaroni Salad

Potato Chips

Fruit Salad

Cottage Cheese

Applesauce

Soup of the Day

Dessert of the Day

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk for foodborne illness.