



October 19th Thru October 25th 2026

SALADS

Apple-Cranberry Spinach Salad

A bed of spinach topped with Fuji apples, dried cranberries, and goat cheese Add: Chicken or Shrimp

Winter Kale Salad (V)

Kale topped with pecans, blue cheese, and grape tomatoes Add: Chicken or Shrimp

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 zucchini bread

MAIN COURSE

Grilled Salmon

Topped with pomegranate butter

Waikiki Meatballs

Meatballs cooked with sweet & sour sauce served on a bed of rice

Fried Chicken

Served with mashed potatoes & gravy

Wagyu Beef Sliders

Topped with Hatch green chile gouda

Lemongrass Broth Bowl (V) (GF)

Tofu and vegetables served with cauliflower rice and lemongrass broth

Wild Mushroom Ravioli (V)

Tossed with basil pesto and walnuts

Chicken & Broccoli Alfredo (GF)

Served with your choice of sides

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

Philly Cheesesteak Sandwich

A hoagie roll topped with steak, peppers, onions and cheez whiz. A true Philly Classic!!

Chicken Quesadilla

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

Impossible Patty Melt (V)

Brioche bun topped with impossible burger topped with sauteed onions and swiss cheese

SIDES

Ala Carte Sides \$1.50

French Fries

Sweet Potato Fries

Orzo, Cucumber and Tomato 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. * These items can be cooked to order.