



LUNCH MENU

LIGHTER FARE

Soup du Jour Cup 3 / Bowl 4
scratch-made in house, served with gourmet crackers

1/2 Sandwich & Choice of Side 8

Roast Turkey Egg Salad Farm House Ham
3 Cheese Grilled Albacore Tuna Salad Savory Salami
*sandwiches available on hand-crafted breads of premium white,
honey whole wheat, multi-grain & gluten-free whole grain
1/2 wraps available on spinach, flour and sun-dried tomato tortillas*

ENTRÉE SALADS

add grilled chicken 3 / add poached salmon 5 / add chilled shrimp 5

Wedge of Lettuce 7 **GF**

*crispy iceberg lettuce with grape tomatoes, thin sliced cucumbers, hard-cooked eggs,
sliced red onion, chopped bacon, crumbled amablue cheese &
battered walnuts with lightly drizzled bleu cheese dressing*

Bacon, Egg & Swiss Salad 8/14 **GF**

*crispy applewood smoked bacon, hard-cooked eggs with julienne cuts of swiss cheese,
Peruvian atrichoke hearts & halved grape tomatoes, sprinkled over mixed greens &
garnished with navel oranges, served with a red wine vinaigrette*

Char-Crusted Tenderloin Steak Salad 9/15 **GF**

*certified hereford beef seasoned in mélange cracked pepper with havarti cheese,
red onion and grape tomatoes, sprinkled with applewood smoked bacon
served over seasonal mixed greens with a tangy western dressing*

Fruit & Nut Salad 8/14 **GF**

*seasonal mixed greens tossed with English cucumbers, halved grape tomatoes,
seasonal berries, dried Michigan red tart cherries & banana chips,
sprinkled with toasted sunflower seeds, served with French dressing*

WRAPS, SANDWICHES & LUNCH ENTRÉES

*All sandwiches and burgers are served with a choice of side:
French Fries, Sweet Potato Fries, Fresh Seasonal Fruit, Kettle Chips, Low-Fat Cottage Cheese,
Apple Sauce, 3-Bean, Mixed Green Salad, Caesar Salad or Soup du Jour Cup*

Chicken Caesar Wrap 9

*grilled breast of chicken, chopped & tossed with a creamy Caesar dressing,
grated parmigiana reggiano cheese, toasted croutons & romaine lettuce,
served on your choice of spinach, flour or sun-dried tomato wrap*

Grown-up Grilled Cheese 9

*creamy avocado spread over melted pepperjack cheese, on premium white bread with
sliced tomato, applewood smoked bacon & a side of balsamic glaze*

Tuna Salad 11

*safe-net caught albacore white tuna salad with swiss cheese,
red onions & soft lettuce, served on hand-crafted honey whole wheat bread*

Hot Ham & Swiss 11

*shaved cuts of hickory smoked ham grilled with a spreadable honey-mustard
dressing, served over grilled cranberry wild rice bread with melted swiss cheese*

Egg Salad 8

*hard-cooked pasteurized eggs, mixed with a light mayo dressing, garnished with
sliced cucumbers & avocado, served open-faced on hand crafted honey wheat bread*

Walleye Pub Sandwich 11

*beer battered & fried golden brown, garnished with soft lettuce & sliced tomato
on a grilled white potato bun, served with lemon & tartar sauce*

Omelet Chef De Cuisine 8

*all-pasteurized eggs whipped & cooked in melted butter, prepared with organic spinach,
button mushrooms, applewood smoked bacon & melted quattro cheese
served with your choice of toasted hand-crafted bread*

*** Gluten Free Bread Available ***

BURGERS

Black Bean Burger 11

*oven-roasted poblano peppers, black beans & wild rice simmered with chilis and cumin,
mushrooms, roasted corn, peppers & onions, served on a grilled white potato bun*

Patty Melt 11

*certified hereford beef ground chuck, char-broiled with crispy applewood smoked bacon,
melted cheddar & fried sweet onions, prepared on grilled hand-crafted multi grain bread*

The Trillium Burger 11

*certified hereford beef ground chuck, cooked to your liking & served with lettuce & tomato
Available as is or with your choice of: cheddar cheese, swiss cheese, pepperjack cheese,
sautéed mushrooms, sautéed onions, applewood smoked bacon*

Bistro Burger 11

*certified hereford beef ground chuck, char-broiled, placed over organic spinach with
melted provolone & a balsamic drizzle, garnished with tomato salsa on a white potato bun*