

LUNCH MENU

Salads

Choice of ranch, blue cheese, citrus balsamic, Caesar, thousand island, house vinaigrette

You can make any salad a spinach wrap

Add grilled Red Bird chicken 5, Wild-caught shrimp 6 or Wild-caught Alaskan salmon 9

Classic Caesar Salad

Fresh romaine, grated Asiago cheese and croutons tossed with Chef's signature Caesar dressing 11
Make it a half 8

Cobb Salad

Fresh mixed greens topped with rows of bacon, avocado, bleu cheese crumbles, diced tomato, and hard-boiled egg 13
Make it a half 10

Chinese Chicken Salad

Fresh romaine, scallions, mandarin oranges, grilled Red Bird Chicken and wonton crisps. Served with our house-made Asian dressing 13
Make it a half 10

Caprese Salad

Fresh Arugula topped with heirloom tomatoes, fresh burrata cheese and micro-greens, drizzled with a balsamic reduction 12

Spinach Salad

Fresh baby spinach, mandarin oranges, dried blueberries, macadamia nuts and goat cheese tossed in a citrus balsamic dressing 12
Make it a half 9

Poached Pear Salad

Spring mix, topped with candied pecans, poached pears, blue cheese crumbles and tossed in a roasted pear vinaigrette 12

Fiesta Salad

Fresh romaine, black beans, pepper-Jack cheese, grape tomatoes, roasted corn, tossed in an avocado ranch dressing and topped with grilled Red Bird chicken and tortilla crisps 13

Cold Sandwiches

Choice of shoestring fries, sweet potato waffle fries, sweet and spicy slaw, side salad, or a cup of soup. Choice of wheat, rye, sourdough, or spinach wrap

The Refuge Club

Oven roasted turkey, Applewood smoked bacon, Black Forest ham, American cheese, lettuce, tomato and mayonnaise. Your choice of bread 15
Add Avocado 1

Tuna Sandwich

Fancy white Albacore tuna salad with lettuce, tomato and choice of bread or on a bed of lettuce or get it grilled 15

Chicken Salad Wrap

Cranberry-pecan chicken salad with spring mix and fresh tomato in a spinach wrap 13

BLTA

Applewood smoked bacon, crisp lettuce, tomato, avocado and mayonnaise. Your choice of bread 14

Seasonal Favorites

Fish & Chips

Wild-caught cod, grilled or hand-battered and golden fried in house-made tempura batter. Served on a bed of shoestring fries with house-made sweet and spicy slaw and tartar sauce 15

Shrimp Tacos

Two corn tortillas filled with blackened wild-caught shrimp, topped with a mango, avocado and black bean salsa and goat cheese and served with a side of our sweet and spicy slaw, chips and salsa 14

Southern Fried Chicken Sandwich

Red Bird chicken breast breaded and fried, topped with roasted pepper aioli and our sweet and spicy slaw on a garlic cheddar buttermilk biscuit 14

LUNCH MENU

Burgers

Choice of shoestring fries, sweet potato waffle fries, sweet and spicy slaw, side salad, or a cup of soup. Add bacon, grilled onions, mushrooms or avocado 1 each

The Ultimate Refuge Burger

Half-pound Creekstone Angus burger on a grilled brioche bun with lettuce, onion and garlic aioli with your choice of cheese 14

Black & Blue Burger

Half-pound Creekstone Angus burger topped crispy onion straws, Gorgonzola cheese and bacon jam. Topped with fresh arugula on a brioche bun 15

Pastrami Burger

Half-pound Creekstone Angus burger topped with freshly sliced pastrami, Gruyere cheese, dijonnaise and sliced dill pickles 16

Mushroom Gruyere Burger

Half-pound Creekstone Angus burger topped with caramelized mushrooms and melted Gruyere cheese. Finished with arugula and fresh tomato 15

Turkey Burger

Half-pound turkey patty topped with balsamic caramelized onions, herbed Havarti cheese, spring mix and tomato on a brioche bun 16

Hot Sandwiches

Choice of shoestring fries, sweet potato waffle fries, sweet and spicy slaw, side salad, or a cup of soup

Classic French Dip

Shaved grass-fed Arizona-grown prime rib on a toasted hoagie roll with melted provolone. Served with Cabernet au jus for dipping 14

Philly Cheese Steak

Shaved grass-fed Arizona-grown prime rib, fire roasted peppers, mushrooms, onions, mayonnaise and provolone cheese on a toasted hoagie roll 15

Pastrami Sandwich

Freshly shaved pastrami, melted Gruyere cheese, Dijonnaise and dill pickle. Served on a toasted hoagie roll 15

Sides

Shoestring Fries 4

Sweet Potato Waffle Fries 5

Sweet and Spicy Slaw 4

Side Salad 4

Soup of the Day: Cup 4 - Bowl 5

Sunday Champagne Brunch

Served Sunday from 10 - 3

Fiesta Tuesday

Join us Tuesday night's for our fabulous Mexican Buffet.

All you can eat for \$11.95 served from 5 - 8.

Executive Chef Sarah Freick - Sous Chef Cainan Redwine