

# Winter Lunch Menu

## Beginnings

### **Soup of the Day**

A Collection of Seasonal Ingredients

**5**

### **Indiana Corn Chowder**

Andouille Sausage | Rock Shrimp | Crispy Leeks

**6**

### **Crab Cake**

Indiana Sweet Corn Relish | Mango Red Pepper Salsa  
Chive Emulsion | Crispy Leeks

**10**

### **Flat Bread Pizza**

Grilled Nan Bread | Smoked Bacon | Grilled Chicken  
Roasted Red Peppers | Cheddar Cheese | Goat Cheese | Fresh Herbs

**8**

## Salads

### **Crispy Shrimp**

Romaine Hearts | Teardrop Tomatoes | Red Onion | Roasted Red Peppers  
Toasted Pecans | Basil Dill Dressing

**12**

### **Chopped Cobb**

Romaine Hearts | Grilled Chicken | Smoked Bacon  
Gorgonzola Cheese | Cucumber | Tomato | Avocado  
Hard Cooked Egg | Peppercorn Dressing

**10**

### **Smoked Chicken Salad**

Mixed Greens | Grape Tomatoes | Applewood Smoked Chicken  
Roasted Butternut Squash | Red Onion | Dried Cranberries  
Basil Dill Vinaigrette

**11**

### **Blackened Salmon Caesar**

Crisp Romaine | Teardrop Tomatoes | Herb Croutons  
Creamy Caesar Dressing

**11**

**\*20% Gratuity will be added to checks for parties of 6 or more**

**\*Consuming raw or uncooked meats, seafood, shellfish or egg may increase your risk of food-borne illness.**

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## Sandwiches

### **Brie L.T. Panini**

Shapiro's Sourdough | Applewood Smoked Bacon  
Saffron Aioli | Housemade BBQ Chips

**11**

### **Kobe Burger**

Fair Oaks Sweet Swiss | Sautéed Onions | Toasted Egg  
Wash Burger Bun | Parmesan Truffle Fries

**15**

### **Chicken Salad Croissant**

Grilled Chicken | Dried Cranberries | Toasted Walnuts  
Buttered Croissant | Fresh Fruit

**9**

### **Patty Melt**

Turkey Burger | Sautéed Onions | Sweet Swiss Cheese  
Marble Rye | Sweet Potato Fries

**10**

### **Angus Burger**

½ Pound Burger | Applewood Smoked Bacon | Sharp Cheddar Cheese  
Crispy Onions | Toasted Brioche Bun | Steak Fries

**9.5**

### **“Hoosier” Grilled Cheese**

Sweet Swiss Cheese | Claus Double Smoked Bacon | Beefsteak Tomato  
Shapiro's Rye Bread | Cup of Soup of the Day

**9**

## Entrees

### **Papardella**

Sautéed Wild Mushrooms | Spinach | Roasted Red Peppers | Garlic Herb Butter

**11**

### **8oz Angus Ribeye**

Char Grilled | Chimichurri Roasted Potatoes | Petite Carrots | Crispy Onions

**15**

### **Salmon**

Pan Seared | Tomato Fennel Fondue | Butternut Squash Risotto  
Red Chili Oil | Crispy Leeks

**12**

**Presented By: Executive Chef Dan Noble & Sous Chef Brian Wright**