



Salad Options

Rockette Salad- Rocket Arugula and baby romaine lettuce tossed with grape tomatoes, cucumbers, dried cranberries, maple-glazed walnuts, red onions, and pomegranate balsamic vinaigrette dressing

Caesar Salad* - The classic, romaine lettuce and croutons tossed in our own Caesar dressing made of olive oil, red wine vinegar, lemon, Dijon mustard, and anchovy; topped with shredded Parmesan cheese

The Bette Salad- A blend of spinach and mixed greens, red peppers, sugar beets, roasted potatoes, shaved carrots, crumbled blue cheese

The Greenery Salad- Mixed greens blended with asparagus tips, avocados, and slivered almonds; tossed with a lemon vinaigrette

European Cucumber Salad- Sliced cucumbers in a sweet and sour dressing with chopped scallions

Gurkensalat (German Cucumber Salad) – This refreshing salad is made with thinly sliced European cucumbers, sour cream, apple cider vinegar, and fresh dill, salt and pepper

Mixed Greens and Quinoa Salad- A mixture of assorted greens, quinoa, roasted almonds, red onions, and snow peas; tossed in an apple cider vinaigrette

Wedge Salad- Hearts of iceberg lettuce, vine-ripened tomatoes, chopped Applewood smoked bacon and blue cheese dressing

Fattoush Salad- A Mediterranean salad of mixed greens, fresh garden vegetables, toasted pita bread, topped with tabbouleh, and a lemon zested vinaigrette dressing

Americana Salad- Iceberg lettuce, grape tomatoes, cucumbers, sliced red onions; choice of dressings Balsamic vinaigrette, Creamy Horseradish, or Blue Cheese

Spinach and Applewood Smoked Bacon Salad- Large leaf spinach tossed with grated Swiss cheese, chopped bacon; tossed with a Balsamic vinaigrette

Thai Noodle Salad with cashews- A mixture of cabbage, Thai noodles, cashews, red bell peppers, peas, and cilantro, tossed with a light sesame dressing

Caprese Salad- Sliced vine-ripened tomatoes, sliced fresh mozzarella, sliced red onions, topped with fresh basil, and drizzled with olive oil, and Balsamic vinegar

Fennel, Shaved Carrot, and Arugula Slaw- served with a savory Dijon Mustard dressing

Burrata and Mixed berry – Fresh Burrata served on a bed of mixed colored lettuces, along with an assortment of mixed seasonal berries, served with a citrus vinaigrette

Roasted Beet and Prosciutto – Sugar beets lightly roasted with olive oil and served with Parma prosciutto, crumbled gorgonzola, and goat cheese on a bed on Boston bibb lettuce drizzled with Balsamic glaze and crème-fraiche

Mixed Berry and Fresh Mozzarella- a variety of fresh berries served with fresh mozzarella and topped with a poppy seed dressing

Poached Pear and Pistachio – Fresh Bartlett pears poached in red wine and Maple syrup, placed on a bed of greens with pistachios and served with a lemon-honey vinaigrette

Highlighted Salad Options are the MOST popular

Food Allergy? Please be advised that any of our food products may contain, or may have come in contact with food allergens, including eggs, fish, dairy, nuts, shellfish, and wheat. If you have anyone in your group that may have any dietary restrictions it is your responsibility to let us know prior to choosing menu items.



Consumer Advisory

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

