

Brunch & Such

Breakfast Burrito 12

Scrambled Egg, Bacon, Sausage, Tomato, Onion, Scallion, Cheddar Jack, Flour Tortilla, Salsa Side of Fresh Fruit

Avocado Toast 13

Open Faced, Creamy Avocado, Smoked Salmon, Hard Boiled Egg, Toasted Artisan Ciabatta, Watermelon Radish, Arugula, Pine Nuts

Fresh Fruit and Berries GF 9

Seasonal Melon, Pineapple, Berries, Banana Bread, Choice of: Cottage Cheese, Yogurt, or Sorbet

*Egg White and Spinach Omelet GF 11

One Egg White, Shitake Mushrooms, Sautéed Spinach, Roasted Bell Peppers, Olive Oil, Fresh Fruit “Cup”

Salad Garden

Caprese Salad GF

Petite 10 Regular 14

Crisp Greens, Fresh Mozzarella, Sliced Tomato, Pesto Aioli, Balsamic Glaze, Fresh Chiffonade Basil

Pecan Crusted Chicken Salad

Petite 12 Regular 16

Crisp Greens, Pecan Crusted Chicken Breast, Tomatoes, Cucumbers, Mandarin Oranges, Dried Cranberries, Honey Mustard Dressing

*Mediterranean Avocado Salmon Salad GF 17

Tomatoes, Cucumber, Red Onion, Kalamata Olives, Avocado, Feta Cheese, Artisan Greens, Grilled Salmon. Served with Greek Dressing

Mango, Shrimp and Avocado Salad GF 17

Lightly Seasoned Grilled Shrimp, Mango, Avocado, Strawberries, Cucumber, Red Onion, Artisan Greens. Served with Apple Cider Vinaigrette

*Summer Wedge Salad GF 16

Iceberg Wedge, Charred Corn, Tomatoes, Cucumber, Crumbled Blue Cheese, Bacon, Creamy Ranch, Balsamic Glaze. Served with Blackened Chicken

Grilled Chicken Cobb Salad GF

Petite 12 Regular 16

Crisp Greens, Grilled Marinated Chicken Breast, Avocado, Grape Tomatoes, Smoked Bacon, Black Olives, Blue Cheese Crumbles, Hard Boiled Egg, Derby Dressing

Salad Additions:

Chicken Salad	5
Tuna Salad	6
Grilled or Blackened Chicken Breast	6
Grilled or Blackened Salmon*	12
Grilled Shrimp* (4)	10

Hand-Helds & Sandwiches

*From The Gulf To You Sandwich 20

Six-ounce Fresh Catch Served Grilled, Blackened or Crunchy, Toasted Challah Roll, Lemon, Tartar Sauce. Choice of Side

Half Sandwich & Soup 10

Craft Your Own Half Sandwich from the Deli Board Served with a Cup of Our Daily Chef-inspired Soups

The Deli Board

Whole Sandwich 11 Half Sandwich 8

Meats: Turkey Breast, Black Forest Ham, Chicken Salad, Tuna Salad, Egg Salad, Braunschweiger

Cheeses: Imported Swiss, Vermont Cheddar, American, Provolone, Blue Cheese Crumbles

Breads: White, Multi-grain, Wheat, Seeded Rye, Challah Roll, Thick Cut Marble Rye, Flour Tortilla, Gluten Free White

Side Selections: French Fries, Potato Chips, Fresh Fruit, Coleslaw, Cottage Cheese, Yogurt

Onion Rings or Sweet Potato French Fries Add 1

Grilled Chicken BLT Wrap 13

Grilled Marinated Chicken, Smoked Bacon, Lettuce, Tomato, Cheddar Cheese, Mayonnaise, Flour Tortilla. Choice of Side

Quesadilla

Chicken 15 Shrimp 17

Sauteed Peppers and Onions, Scallions, Tomatoes, Roasted Corn, Cheddar Jack Cheese, Flour Tortilla Served with Crispy Tortilla Chips, Guacamole, Salsa, and Sour Cream

Q.C.C.C. Classic Club 13

Stacked Oven Roasted Turkey, Applewood Bacon, Leaf Lettuce, Sliced Tomatoes, Mayonnaise. Choice of Bread and Side

The Grille Reuben 14

Shaved Corned Beef, Sauerkraut, Swiss Cheese, Russian Dressing, Thick Marble Rye Bread. Choice of Side

Frankfurter 8

Grilled All Beef ¼ lb. Boars Head Hot Dog, Beef Chili Sauce, Diced Onions, Shredded Cheddar Cheese. Choice of Side

*Q.C.C.C. Burger 14

Eight-ounce, Char-Grilled, Black Angus Chuck Burger, Choice of: Swiss, Cheddar, American or Provolone Cheese, Toasted Challah Roll, Choice of Side

Beyond Burger Prepared Upon Request

Executive Chef Bradley Fisher, CEC & Culinary Team

GF Denotes menu items that can be prepared gluten free.

Blue Zones® Inspired

Blue Zones Project® is a community-led initiative that makes healthy choices easier to find. Look for the blue checkmark for Blue Zones® inspired items. Learn more at bluezonesproject.com.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.