

RESORTER LUNCH MENU

TUESDAY-SATURDAY 11:00AM-2:00PM

SOUP

SOUP DU'JOUR • \$8 CUP-\$10 BOWL
(ASK SERVER FOR DAILY SELECTION)

CHILI • \$8 CUP-\$12 BOWL

SALADS

THE SCOOP • \$12
YOUR CHOICE OF TUNA, CHICKEN, EGG SALAD ON MIX GREENS AND
SEASONAL FRUIT

SALAD, SALAD, SALAD • \$16
EGG, TUNA, AND CHICKEN SALAD

SESAME CHICKEN • \$18
GRILLED CHICKEN, SHREDDED ICEBERG, CRISPY WONTONS, TOASTED
ALMONDS, GREEN ONIONS, CILANTRO, MANDARIN ORANGES, HONEY
SESAME DRESSING

COBB SALAD • \$18
GRILLED CHICKEN, GORGONZOLA CRUMBLES, TOMATO, HARD COOKED
EGG, BACON BITS, AVOCADO, ICEBERG LETTUCE AND YOUR CHOICE OF
DRESSING

SANDWICHES

RESORTER CLASSIC CLUB • \$19
TRIPLE STACKED TURKEY, BACON, LETTUCE, TOMATO, AVOCADO WITH
ROASTED RED PEPPER AIOLI.
+ CHOICE OF TOASTED BREAD: WHITE, WHEAT, SOURDOUGH +

FRIED CHICKEN SANDWICH • \$18
FRIED CHICKEN BREAST, MAYONNAISE, PICKLES, SHREDDED LETTUCE
+ MAKE IT NASHVILLE HOT +

REUBEN SANDWICH • \$18
HOUSE MADE CORNED BEEF, SWISS CHEESE, 1000 ISLAND DRESSING,
AND SAUERKRAUT ON A GRILLED MARBLE RYE BREAD
+ ABOVE SELECTIONS COME WITH ONE OF SIDE: HOUSE CHIPS, POTATO SALAD, COLE
SLAW, FRUIT, FRENCH FRIES OR FOR ONION RINGS ADD \$2.00 +

THE HALF + HALF • \$16
YOUR CHOICE OF HALF A DELI SANDWICH WITH A CUP OF SOUP
+ MAKE IT A FULL FOR \$16 +

CHOICE OF BREAD: WHITE, WHEAT, SOURDOUGH, MARBLE RYE

CHOOSE ONE: BACON, HAM, TURKEY, TUNA, EGG OR CHICKEN SALAD

CHEESE: CHEDDAR, AMERICAN, SWISS, PROVOLONE

FROM THE GRILL

LOADED HOT DOG • \$16

ALL BEEF HEBREW NATIONAL TOPPED WITH BACON BITS, CARAMELIZED ONIONS, SHREDDED CHEDDAR, DICED TOMATO AND A SMOKEY AIOLI

BEYOND BURGER • \$20

BEYOND MEATLESS PATTY WITH BRIOCHE BUN

RESORTER BURGER • \$20

8 OZ BEEF GROUND CHUCK PATTY WITH OR WITHOUT CHEESE, BRIOCHE BUN

+ ADD ONS \$2.00-AVOCADO, BACON, CARMELIZED ONIONS +

+ ABOVE SELECTIONS COME WITH ONE SIDE: HOUSE CHIPS, POTATO SALAD, COLE SLAW, FRUIT, FRENCH FRIES OR FOR ONION RINGS ADD \$2 +

LOADED QUESADILLA • \$14

OAXACA, CHIHUAHUA CHEESE, GREEN ONIONS, CILANTRO, DICED TOMATOES, FLOUR TORTILLA. GUACAMOLE, SOUR CREAM, SALSA

+ ADD CHICKEN \$6/ADD STEAK OR SHRIMP \$12 +

SIDES

BASKET OF FRIES • \$8

ONION RINGS • \$9

SEASONAL FRUIT • \$6

POTATO SALAD • \$4

COLE SLAW • \$4

+ PLEASE LET US KNOW OF ANY DIETARY PREFERENCES OR FOOD ALLERGIES WE SHOULD BE AWARE OF IN THE PREPARATION OF YOUR MEAL. +

+ CONSUMING RAW OR UNDERCOOKED MEATS POULTRY, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. +

EXECUTIVE CHEF: KAREN PIKE