

Lunch Menu

Summer 2017

11:30 am to 3:00 pm

Soups

SOUP DU JOUR	Cup \$7 Bowl \$8	FRENCH ONION SOUP	Cup \$7 Bowl \$8
HUNGARIAN GOULASH SOUP	Cup \$8.50 Bowl \$9.50	SPLIT PEA SOUP with Frankfurters	Cup \$8 Bowl \$9

Salads

PEPI'S HOUSE SALAD	\$12.75	COBB SALAD	\$17
Mixed field greens, candied walnuts, feta cheese, avocado, mandarin segments and balsamic vinaigrette		With grilled chicken breast, bacon bits, blue cheese crumbles and avocado slices	
CAESAR SALAD	\$12.50	CAPRESE CHICKEN WITH BURRATA	\$17
Romaine lettuce tossed in our homemade Caesar dressing with croutons and grated parmesan cheese		Grilled caprese chicken, grilled tomatoes and red onions, fresh basil and balsamic reduction	
add Grilled Chicken Breast	\$17	GRILLED PEACH AND SPECK SALAD	\$17
add 4oz Beef Tenderloin	\$20	Fresh grilled peach, shaved speck, arugula, shaved Manchego, and broken vinaigrette (oil and vinegar)	
BABY BEET SALAD	\$15	QUINOA & KALE CHICKEN WRAP	\$17.50
Oven roasted baby beets, crisp apple slices, baby arugula, blue cheese, glazed walnuts, and balsamic vinaigrette		Baby kale and quinoa, cherry tomatoes, rice wine vinaigrette, grilled chicken and shaved Manchego	

Hamburgers

BUILD YOUR OWN BURGER		TOPPINGS each \$1
8 oz. Beef Patty \$13.50		Cheese (Swiss, cheddar, American, blue cheese)
8 oz. Bison \$16		Sautéed mushrooms
		Sliced jalapenos
		Bacon
		Sliced Avocado

Sandwiches

6 OZ. SALMON SANDWICH	\$17	CUBAN SANDWICH	\$16
Toasted sourdough, arugula, avocado aioli, onions, tomatoes, alfalfa, sprouts and small spring mix salad		Roasted pork, Black Forest ham, Swiss cheese with yellow mustard, and pickles on a French baguette served with small spring mix salad	
GRILLED REUBEN SANDWICH	\$15	GRILLED PANINI TURKEY CLUB	\$16
Pastrami or turkey breast, Swiss cheese and sauerkraut on marble rye bread, served with French fries		Turkey breast, lettuce, tomato, onion and Swiss cheese on a grilled Panini with avocado aioli served with French fries	

SOUP AND SANDWICH COMBO \$15

Choice of ½ Turkey Panini or Reuben sandwich with a cup of Soup du Jour

Lunch Menu

Summer 2017

11:30 am to 3:00 pm

Pasta and Vegetarian

PASTA MARINARA sautéed tomatoes, garlic and fresh basil in our homemade marinara sauce with spaghetti and a touch of olive oil	\$15	KÄSESPÄTZLE “ALLGÄUER ART” Homemade Spätzle, shredded Swiss and Gruyere cheese and crispy fried onions	\$15
TRUFFLED GNOCCHI Skillet seared gnocchi, mushrooms, asparagus, drizzled with truffle oil and shaved parmesan	\$15	PORCINI MUSHROOM RAVIOLI Sage cream, wilted greens, oven roasted tomatoes and shaved parmesan	\$15

European Specialties

VEAL OR PORK BRATWURST Yukon gold mashed potatoes, red cabbage and sauerkraut One \$13 Two \$16		SMOKED BUFFALO BRATWURST Mashed potatoes, sauerkraut and red cabbage	\$16.50
BÜNDER TELLER Air dried meat (beef) from Granbüden, Gruyere cheese and German rye bread	\$17.50	JÄGER SCHNITZEL Pork medallions, wild mushroom sauce, spätzle and red cabbage	\$18
HUNGARIAN VEAL GOULASH Tender veal stew, spätzle and red cabbage	\$18	STEAK TARTARE Spiced raw ground sirloin and German rye bread	\$17
WIENER SCHNITZEL 4 oz. Breaded veal cutlet, French fries and stir-fried vegetables	\$19	LEBERKÄSE Yukon gold mashed potatoes and creamed spinach. with fried egg	\$15 \$16

Fish

BONELESS IDAHO TROUT Yukon gold mashed potatoes, creamed spinach and lemon-caper butter sauce	\$18	FISH TACOS Grilled tilapia, jasmine rice, pico de gallo, shredded cabbage, homemade salsa and a flour tortilla	\$17
CRISPY CRAB CAKES Fresh homemade crab cakes, chipotle mayo and field greens	\$17	SMOKED SALMON PLATE Locally smoked salmon, Dill cream cheese and toast points	\$17.50