

# Lunch Menu

*Served from 11:00am - 3:00pm  
Tuesday through Saturday*

*Crispy Basket of Wings \$6*  
Dry Rubbed or Tossed with  
Choice of Sauce

*Grilled Chicken Quesadilla \$8*  
With Onions, Peppers and  
Cheddar Jack Cheese

*Crispy Onion Rings \$6*  
Served with Ranch, BBQ or  
Chipotle Aioli

*Crab Roll \$9*  
With Sweet Chili Aioli

*Gourmet ¼ Pound Hotdog \$6*  
Served with Ketchup, Mustard,  
Relish or Red Onions  
*Bacon \$1.50*  
*Each Additional Item \$.50*

*Pastrami Sliders \$7*  
With Swiss Cheese and Dijonnaise  
on a Pretzel Roll  
Also Available with Cole Slaw

*Antipasto \$10*  
Bleu Cheese Stuffed Olives with Salami, Artichoke Hearts,  
Wedge of Brie, Crostini and Fruit Mostarda

## *Soups*

*Soup du Jour*

*Cup - \$3*   *Bowl - \$6*

Our Chef's Daily Featured Soup

*French Onion*

*Cup - \$4*   *Bowl - \$8*

Caramelized Onion topped with Parmesan Crusted Croutons and  
Swiss Cheese

\*Consuming raw or undercooked meats, eggs or other foods may increase your risk for food born illness.

## Salads

### Classic Cobb Salad \$10

Romaine Lettuce with Apple Wood Smoked Bacon, Chicken Breast, Crumbled Bleu Cheese, Avocado, Hard Boiled Egg, Diced Tomatoes and Julienne Red Onions

### Roasted Beet Salad \$10

With Red Onion, Goat Cheese, Candied Almonds and Balsamic Vinaigrette

### Wedge Salad \$10

With Pickled Red Onions, Tomatoes, Bacon, Bleu Cheese Crumbles and Bleu Cheese Dressing

### Shrimp Salad \$11

Wedge Of Romaine Lettuce with Grilled Shrimp, Diced Avocado, Pico de Gallo and Baja Dressing

### Pecan Crusted Chicken Salad \$10

Fresh Greens tossed in Balsamic Vinaigrette topped with Mandarin Oranges, Candied Pecans, Celery, Dried Cranberries, and Blue Cheese Crumbles

### Southwest Caesar Salad \$8

With Roasted Corn, Cilantro, Fried Corn Tortilla Strips and Chipotle Caesar Dressing

**Add Blackened Chicken \$4**

**Add Blackened Shrimp \$7**

### \*Seared Ahi Salad \$11

Macadamia Crusted Seared Ahi Tuna with Mandarin Oranges, Cucumber, Cilantro and Sesame Ginger Vinaigrette on a bed of Mesclun Greens

## Lunch Entrées

All Lunch Entrées served with your Choice of Chips, Coleslaw, Cottage Cheese, Potato Salad, Seasoned Fries or Sweet Potato Fries

*Fresh Fruit, Side Salad or Soup \$1.00*

*Onion Rings \$2.00*

### Mile High Club \$10

Piled High with Bacon, Turkey, Ham, Butter Lettuce, Tomato, Cheddar Cheese and Mayonnaise  
Served on Choice of Bread

### Prescott Lakes B.L.T.A. \$8

Apple Wood Smoked Bacon, Butter Lettuce, Sliced Tomato, Avocado and Mayonnaise  
Served on Choice of Bread

\*Consuming raw or undercooked meats, eggs or other foods may increase your risk for food born illness.

**Half Sandwich with Salad or Soup \$9**

Choose your Half Sandwich:

Reuben, Tuna Melt or the Prescott Lakes B.L.T.A  
With Choice of Salad or Soup du Jour

**Upgrade your Soup du Jour to French Onion \$1**

**Upgrade to a Premium Half Salad \$8**

Pecan Crusted Chicken or Beet Salad

**Classic Reuben \$10**

Shaved Corned Beef with  
Sauerkraut, Swiss Cheese and  
Thousand Dressing  
Served on Rye Bread

**Prescott Lakes French Dip \$12**

Thinly sliced Choice Beef on a  
Hoagie Roll with Swiss Cheese with  
Au Jus

**Toasted Tuna Melt \$9**

Albacore Tuna Salad, Swiss Cheese  
and Grilled Tomato on Sourdough

**Beer Braised Bratwurst \$8**

With Sauerkraut, Whole Grain  
Mustard and Bacon

**\*Grilled Burger, Chicken or  
Portobello Mushroom \$9**

Served with Lettuce, Tomato and  
Onion on Brioche

**Add Bacon or Avocado \$1.50**

**Fried Egg \$.75**

**Each Additional Item \$.50**

Cheese, Sautéed Mushrooms,  
Feta Cheese, Green Chilis or  
Caramelized Onions

**Chicken Bacon Ranch Wrap \$10**

Chopped Romaine With Diced  
Chicken, Tomatoes, Cheddar,  
Jack Cheese Mix, Bacon and  
Ranch Dressing  
Wrapped in a Tortilla

**Above Entrees Served with Choice of Side**

**Pan Seared Trout Almondine \$11**

With Lemon Brown Butter,  
Rice Pilaf and Veg du Jour

**Blackened Chicken Tacos \$9**

Three Tacos Served in Grilled Corn  
Tortillas with Lettuce, Tomato,  
Cilantro and Chipotle Aioli

**Ahi Tuna Poke Bowl \$10**

Marinated Ahi Tuna Served over Seasoned White Rice with  
Grilled Pineapple, Avocado, Mandarin Oranges,  
Shaved Carrots and Pickled Red Onions

\*Consuming raw or undercooked meats, eggs or other foods may increase your risk for food born illness.

## *Chef Matt's Specialty Burgers*

*Each Burger comes cooked to order with a choice of side*

### *\*The Texan - \$13*

Fried Onion Rings, Bacon and Cheddar Cheese with Barbecue Sauce

### *\*Black 'n Bleu - \$13*

Bleu Cheese, Caramelized Onions and Mushrooms

### *\*The Prescott Lakes Brunch Burger - \$12*

With Bacon, Cheddar and an Over Easy Egg

### *\*Bourbon Mushroom Burger \$12*

With Steak Sauce and Swiss Cheese

## *Join us in the Grille for our Special Nights*

Smokin' Thursday

5:00PM-8:00PM

Friday– All You Can Eat Fish Fry

5:00PM-9:00PM

Saturday– Prime Rib Night

5:00PM-9:00PM

\*Consuming raw or undercooked meats, eggs or other foods may increase your risk for food born illness.  
Menu updated 7/9/2018