

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

Black Bean Veggie Burger \$9

With Roasted Tomato Pesto and Homemade Mozzarella

Create a Salad

With our Create a Salad option you are able to choose from a variety of ingredients to make the perfect Salad tailored to your tastes. Ask your server for our current Salad Dressing options!

Salad - \$6

Romaine, Iceberg, Spring Mix,
Wedge of Iceberg or Shredded Lettuce

Cheeses - Add \$.50 per Choice

Cheddar, Pepper Jack, Bleu Cheese, Swiss,
or House Blend Cheese

Choice Deli Meats - Add \$1.50 per Choice

Salami, Pepperoni, Ham, Turkey

Premium Toppings

Avocado, Bacon \$1.50

Hard Boiled Egg \$.75

Select Meats

Chicken - \$4

*Salmon - \$8

*Ground Beef - \$5.00

Additional Toppings

Red Onion, Tomato, Celery, Mandarin
Oranges, Green Onions, Jalapeño,
Pepperoncinis, Kalamata Olives,
Green Olives, Dried Cranberries,
Cucumber, Candied Nuts,
Salsa, Sour Cream, Tortilla Chips

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

Lunch Menu

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

Appetizers

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 \$8

With Sweet Chili Aioli

Gourmet ¼ Pound Hotdog \$6

Served with Ketchup, Mustard,
Relish or Red Onions

Bacon \$1.50

Each Additional Item \$.50

Flat Bread Pizza of the Day

\$6.50

Soups

Soup du Jour

Cup - \$3 *Bowl - \$6*

Our Chef's Daily Featured Soup

Baked Onion

Cup - \$4 *Bowl - \$8*

Sweet Georgia Onion topped with

Parmesan Crusted Croutons and Swiss Cheese

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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
Half Size \$7

Shrimp and Melon Salad \$10

With Toasted Coconut and Raspberry Vinaigrette+

Wedge Salad \$8

Served with Tomatoes, Pickled Sweet Onions, Candied Pecans and Bleu Cheese topped with Bleu Cheese 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
Half Size \$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

Fish Tacos \$10

Two Beer Battered Cod Tacos with Lettuce, Tomato, Red Onion and Lemon Aioli Served on Flour Tortillas

Gyro \$10

Grilled Chicken Gyro Marinated in Yogurt, Lemon and Oregano with Lettuce, Tomato and Tzatziki Sauce

Mile High Club \$9

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

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

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

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Half Sandwich with Salad or Soup \$9

Choose your Half Sandwich:

Reuben, Tuna Melt, Caprese Grilled Cheese 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 \$7

Wedge Salad or Pecan Crusted Chicken

Classic Reuben \$9

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

Prescott Lakes French Dip \$10

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 Bread

***Grilled Burger, Chicken or
Portobello Mushroom \$8**

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

Caprese Grilled Cheese \$9

Fresh Mozzarella Grilled Cheese
with Tomato and Basil on
Sourdough Bread

Above Entrees Served with Choice of Side

Street Tacos \$9

Five Green Chili Pork Street Tacos
with Red Onion, Cilantro and
Radish on Grilled Corn Tortillas

Pad Thai \$9

Asian Stir Fry in Peanut Sauce with
Rice Noodles and Chicken

Menu Designed by:

Executive Chef Matt Smith

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