

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 Brunh Burger - \$12

With Bacon, Cheddar and an Over Easy Egg

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

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

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

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

Roasted Beet Salad \$9

Red and Yellow Beets with Goat Cheese, and Candied Almonds with Balsamic Vinaigrette Drizzle

Half Size \$6 - Add Chicken \$4

Wedge Salad \$8

Served with Tomatoes, Pickled Sweet Onions, Candied Pecans and Bleu Cheese topped with Bleu Cheese Dressing

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

Fried Oyster

Flatbread Sandwich \$9

Fried Oysters with Tomatoes, Lettuce and Housemade Remoulade

Mile High Club \$9

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

Hot Italian \$11

Salami, Pepperoni, Ham, Pepperoncinis, Green Olives with Swiss Cheese and Dijonaise

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

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

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

Roasted Beet or Pecan Crusted Chicken

Classic Reuben \$9

Shaved Corned Beef with
Sauerkraut, Swiss Cheese and 1000
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

Menu Designed by:

Executive Chef Matt Smith