ALL DAY DINING ALL DAY DINING kitchen + bar

SHAREABLES GREENS ADD GRILLED CHICKEN 7 SALMON 9 GULF SHRIMP 7 CHORIZO AND POBLANO OUESO 14 12 THE ROTARY HOUSE SALAD VG GF warm queso topped with pork chorizo and seasonal greens, cucumber, cherry tomatoes, and shredded carrots, served sautéed poblano peppers, served with with choice of dressing house made corn tortilla chips 16 BURRATA GF V 13 TEMPURA VEGETABLES V baby arugula, tomatoes, fresh burrata cheese, herb pesto, balsamic tempura battered zucchini, squash, and reduction mushroom fried golden brown and served with spicy ranch 13 **CLASSIC CAESAR** chopped romaine lettuce, shaved parmesan cheese, and house croutons CRISPY BRUSSELS SPROUTS V 13 served with traditional Caesar dressing fried brussels sprouts tossed in aged balsamic and lemon oil, served over a bed of 16 WEDGE GF arugula and topped with shaved parmesan crisp iceberg, tomatoes, cucumber, red onion, crispy bacon, and bleu cheese cheese, and crispy onions crumbles served with house-made ranch dressing **GULF SHRIMP BASKET** 19 15 GREEK . 8 crispy gulf shrimp served with french seasonal greens, feta cheese, tomatoes, kalamata olives, red onion, fries, tartar and cocktail sauce cucumber, warm pita, served with Greek dressing CHOLULA CAULIFLOWER WINGS • 14 Cholula and buttermilk brined cauliflower **DRESSINGS** served with celery sticks and cilantro ranch ranch, balsamic, Caesar, spicy ranch, 1,000 island, honey mustard, blue cheese, Greek dressing VEGAN SELECTIONS HANDHELDS choice of one side (sub loaded baked potato +2) 20 IMPOSSIBLE BURGER VG plant based burger served on a local potato bun, ROSEMARY GRILLED CHEESE V topped with lettuce, tomato, and avocado served cheddar, Swiss, and American cheese melted on local rosemary bread and served with choice of side with tomato basil soup 18 PLANT POWERED TACOS VG GF O MUSHROOM ONION SWISS chopped mushrooms, peppers, and onions served shaved sirloin beef topped with sauteed mushrooms, onions, and melty Swiss on local corn tortillas, topped with shaved cabbage, pickled red onions and jalapenos cheese served on a fresh ciabatta roll with horseradish aioli 17 MEDITERRANEAN VG GF 🚭 CLASSIC CHEESEBURGER baby arugula topped with garlic hummus, red 7oz. angus beef served on a toasty brioche bun with lettuce, tomato, onion, and quinoa, tomatoes, cucumber, fried garbanzo melty cheddar cheese beans, red onions, and kalamata olives, served add bacon or avocado +2 with pesto vinaigrette THE ROTARY BURGER 🐨 7oz. angus beef topped with crispy fried onions, applewood bacon, tangy BBQ sauce, and American cheese served on a toasty brioche bun HOUSEMADE SOUPS SMOKEHOUSE CHICKEN • grilled chicken thigh topped with smoky chipotle aioli, pepper jack cheese, cup 7 CHICKEN AND SAUSAGE applewood bacon, lettuce, and tomato served on a fresh ciabatta roll bowl 9 **GUMBO BACON AVOCADO CLUB** cup 5 bowl 7 VEGETABLE VG shaved turkey topped with smoked bacon, lettuce, tomato, and avocado served on local rosemary bread with whole grain mustard aioli cup 4 bowl 7 CHICKEN NOODLE JUST B.L.T.

of mayonnaise and choice of side

PETITE LUNCH TRIO

noodle, or tomato basil soup

SOUP OF THE DAY

TOMATO BASIL V

FRENCH ONION

CHICKEN BROTH

cup 5 bowl 7

cup 4 bowl 7

cup 6 bowl 8

cup 3 bowl 5

classic bacon, lettuce, and tomato served on toasted white bread, served with side

available daily 11:00am - 2:00pm Choose one of each: half turkey, chicken salad, or tuna sandwich. Small Caesar or Rotary House salad. Cup of soup of the day, chicken

15

16

17

17

16

14

ALL DAY DINING PICIUS

19

28

22

19

ENTREES

CAJUN SHRIMP TACO TRIO 🐵 blackened shrimp served on local flour tortillas, topped with tangy remoulade, pico de gallo, and cilantro slaw, served with fresh limes and tomatillo salsa two tacos 17 OCEAN'S HARVEST GF ask your server about today's fresh catch, served with traditional rice pilaf, charred baby bok choy, tomato and fennel relish

steamed asparagus, and garlic-herb butter

BAKED SALMON Atlantic salmon served with mixed pepper and herb farro, steamed broccolini, roasted red pepper coulis

GRILLED NY STRIP GF 36 10oz. New York strip grilled your way, served with roasted marble potatoes,

24 **COUNTRY FRIED CHICKEN**

white meat chicken, fried golden brown, served with garlic mashed potatoes, sautéed brussels sprouts, country gravy, and crispy onions

CHICKEN SCAMPI angel hair pasta, grilled chicken, sun dried tomatoes, and mushrooms in a garlic cream sauce topped with shaved Parmesan cheese and fresh herbs sub shrimp +2

21 HOUSEMADE MEATLOAF GF

gluten free meatloaf served with garlic mashed potatoes, seasoned green beans, and tangy tomato glaze

20 **CHICKEN POT PIE**

mix of light and dark meat chicken, peas, carrots, celery, and onions stewed together in a classic cream sauce and topped with a golden-brown pie crust to create a true Rotary House favorite!

GRILLED CHICKEN YOUR WAY seasoned grilled chicken breast served with your choice of any 2 sides loaded baked potato +2

THE BUFFET

LUNCH 22 11:30AM - 2:00PM MON - THU DINNER 25

5:30PM - 8:30PM SUN, MON, TUE, AND THU PRIME RIB 27.50

> 5:30PM - 8:30PM WED Add Soft Drink, Coffee, or Tea 2.00

VG = VEGAN

V = VEGETARIAN

GF = GLUTEN FREE

SIDES 6

V MASHED POTATOES

VG GF SMALL ROTARY HOUSE SALAD

SMALL CAESAR SALAD

VG GF BROCCOLINI

VG GF ASPARAGUS

VG GF SEASONAL FRUIT CUP

VG GF SPINACH AND MUSHROOMS

LOADED BAKED POTATO

VG FRENCH FRIES

VG SWEET POTATO FRIES

MAC AND CHEESE

DESSERT 8

BOURBON PECAN PIE

CARROT CAKE

SEASONAL PIE

ask us what's in season! available in regular and sugar free

CRÈME BRULEE CHEESECAKE

CHOCOLATE CAKE

4.50

ADD VANILLA ICE CREAM TO YOUR **DESSERT** 2

DRINKS

SOFT DRINKS **ICED TEA** 3.50 COFFEE 3.50 **HOT TEA FRUIT JUICE** orange, apple, cranberry, pineapple, tomato, V-8 8 **MILKSHAKE**

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

BOTTLED SPARKLING WATER