



FRENCH ROOM MENU

LUNCH



SOUPS

Columbian Chicken Corn Chowder | French Onion | Soup of the Week
Cup \$5 ... Bowl \$7



SALADS

Also available in half-size | Add Chicken \$4 | Add Shrimp \$6 | Add Salmon \$7

Classic Caesar \$10
Chopped Romaine • Freshly Baked Croutons • Parmesan Reggiano
• Roman Caesar Dressing • White Anchovies

Wedge of Romaine \$10
Hearts of Romaine • Creamy Bleu Cheese Dressing • Bleu Cheese Crumbles
• Heirloom Cherry Tomatoes • Bacon

Southwest Chop \$14
Romaine • Black Bean and Corn Relish • Cherry Tomatoes
• Cheddar Cheese • Avocado • Crispy Tortilla Strips
• Creamy Avocado-Lime Ranch

Summer Spinach \$14
Summer Berries • Watermelon • Candied Walnuts
• Crumbled Feta Cheese • Honey Poppyseed Dressing

Columbian Seafood Cobb \$18
Spring Mix • Shrimp • Crab • Scallops • Smoked Salmon
• Tomatoes • Bleu Cheese Crumbles • Avocado
• Lemon-Dill Vinaigrette

Ahi Tuna Salad \$14
Seared Ahi Tuna • Spring Mix • Cilantro Sprigs • Cucumber
• Shredded Carrot • Mango
• Avocado • Sesame Ginger Dressing

Gluten Free and Vegan Bread Selections available upon request as a substitution on any breaded menu item
All menu items are available for pick-up or curbside carryout service
The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness | *This dish may contain alcohol



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SANDWICHES

Served with Choice of: French Fries, Housemade Chips, Sweet Potato Fries, Fruit Cup, Cottage Cheese, Cilantro-Lime Slaw, or Cup of Soup

Classic Club Sandwich \$12

Whole-Grain Wheat Bread • Roasted Turkey • Honey Ham • Applewood Bacon
• Smashed Avocado • Lettuce • Tomato • Garlic Aioli
Add Cheese \$1

Columbian Chicken Salad Croissant \$12

Fresh Chicken Salad • Leaf Lettuce • Heirloom Tomatoes • Toasted Croissant

Burger \$14

Eight Ounce Beef Patty • Choice of Toppings • Brioche Bun

Steak Sandwich \$16

Sliced Sirloin • Provolone Cheese • Caramelized Onions • Dijonaise • Fig Jam
• Spring Mix • Brioche Bun

California Chicken \$15

Grilled Chicken Breast • Bacon • Swiss Cheese
• Leaf Lettuce • Heirloom Tomato • Guacamole • Chipotle Aioli • Brioche Bun

Catfish Po' Boy \$14

Breaded Catfish • Cajun Remoulade • Shredded Lettuce • Heirloom Tomato
• Pickles • Jalapeno Cheddar Hoagie Bun

“Impossible Beef” Tacos (V, GF) \$14

Seasoned Plant-Based Protein • Vegan Shredded Mozzarella • Shredded Lettuce
• Mango Salsa • Three Corn Tortillas

Double “Impossible Beef” Burger (V, GF) \$17

Two Four Ounce “Impossible Beef” Patties • Choice of Toppings • Gluten Free Bun



CHEF'S FAVORITES

Fruit Plate \$12

Pineapple • Honeydew • Cantaloupe • Watermelon • Berries • Choice of Chicken Salad or Cottage Cheese

Sweet Chili Salmon \$22

Crispy Skin Verlasso Salmon • Sweet Chili Glaze
• Mango Relish • Saffron Barley • Brown Butter Broccolini

Classic Quesadilla \$12

Black Beans & Corn Salsa • Pepper-Jack Cheese • Guacamole • Sour Cream • Salsa
Add Chicken \$3 | Add Shrimp \$4

Backfire Shrimp \$15

Breaded Crispy Shrimp • Sweet Chili Aioli • Cilantro-Lime Coleslaw

Blackened Shrimp Alfredo \$20 | Half Size \$12

Jumbo Shrimp • Locally Sourced Fresh Linguine • Cajun Alfredo Sauce • Toasted Herb Bread