

# FRENCH ROOM MENU

## SOUPS

Cup \$5 or Bowl \$7

**Columbian Chicken Corn Chowder**  
**Soup of the Week**  
**French Onion**

## SALADS

*Also available in half-size*

*Add Grilled Chicken \$5 | Add Crispy Chicken \$5 | Add Shrimp \$7 | Add Salmon \$9*

### **Classic Caesar \$12 | \$8**

Chopped Romaine • Freshly Baked Croutons • Parmesan Reggiano  
• Roman Caesar Dressing • White Anchovies

### **Iceberg Wedge \$12 | \$8**

Wedge of Iceberg • Bleu Cheese Crumbles • Heirloom Cherry Tomatoes  
• Bacon • Bleu Cheese Dressing

### **Southwest Chop \$16 | \$10**

Romaine • Black Bean and Corn Relish • Cherry Tomatoes • Cheddar Cheese • Avocado  
• Crispy Tortilla Strips • Creamy Avocado-Lime Ranch

### **Honeycrisp Harvest Salad \$16 | \$10**

Spring Mix • Honeycrisp Apples • Dried Cherries • Candied Walnuts • Crumbled Feta Cheese  
• Red Onion • Crispy Bacon • Honey Poppyseed Dressing

### **Cobb Salad \$16 | \$10**

Romaine • Hard-Boiled Egg • Crispy Bacon • Cherry Tomatoes • Bleu Cheese  
• Sliced Avocado • Honey Mustard Dressing

### **Columbian Seafood Cobb \$20 | \$12**

Spring Mix • Shrimp • Crab • Smoked Salmon • Cherry Tomatoes  
• Bleu Cheese Crumbles • Avocado • Lemon-Dill Vinaigrette

*\*\*\*Gluten-Free Bread Available Upon Request\*\*    \*Vegan Items Available Upon Request\**

## SANDWICHES

*Served with Choice of: French Fries, House-made Chips, Sweet Potato Fries, Fruit Cup, Cottage Cheese, Cilantro-lime Slaw, or Cup of Soup*

### Grilled Cheese \$12

Cherry Amaretto Jam • Provolone • Cheddar • Pepper Jack • Toasted Sourdough

### Columbian Chicken Salad Croissant \$14

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

### Classic Club Sandwich \$14

Whole-Grain Wheat Bread • Roasted Turkey • Honey Ham • Applewood Bacon  
• Sliced Avocado • Lettuce • Tomato • Garlic Aioli

### Burger \$16

*Add Impossible Patty \$3*

Eight Ounce Beef Patty • Choice of Toppings • Brioche Bun

### Beer-Battered Cod Sandwich \$16

Fried Cod • House-made Tartar Sauce • Lettuce • Tomato • Brioche Bun

### California Chicken \$16

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

### Pork Tenderloin | \$16

Breaded Local Indiana Pork • Dijonnaise • Lettuce • Tomato • Onion • Pickle • Brioche Bun

## CHEF'S FAVORITES

### Classic Quesadilla \$14

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

### Fruit Plate \$14

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

### Backfire Shrimp \$16

Breaded Crispy Shrimp • Sweet Chili Aioli • Cilantro Lime Coleslaw

### Cajun Chicken Sausage & Orecchiette Pasta \$16 | \$10

*(available in half-size)*

Tyner Pond Farms Chicken Sausage • Orecchiette Pasta • Cajun Cream Sauce  
• Onions & Peppers • Green Onions • Herb Toasted Bread

### Ahi Tuna Poke Rice Bowl \$16

Seared Ahi Tuna • Jasmine Rice • House-made Pickles • Shredded Carrot  
• Green Onion • Sweet Drop Peppers • Avocado • Red Cabbage • Spicy Mayo • Sesame Ginger Sauce

### Tarragon Crusted Salmon \$30

Crispy Skin Verlasso Salmon • Tarragon Crust • Garlic Cream Sauce  
• Crispy Pancetta and Parmesan Risotto • Brown Butter Broccolini