



## SOUPS

Cup 4 / Bowl 5 / To-Go Pint 7 / To-Go Quart 12



### Wild Mushroom Bisque

Vegetarian

### Matzo Ball Soup

## SALAD

### PAC Salad 14

Mixed field green, vine ripened tomatoes, mozzarella cheese, basil, olive oil cracked pepper, balsamic reduction



### PAC 3.0 8

Mesclun greens, roasted peppers, cucumber, and parmesan cheese tossed with EVOO



### House Salad 4

Mixed greens with tomato, cucumber, julienne carrot, Kalamata olives with choice of dressing

**For an additional price, any salads can be served with choice of:**

Grilled Chicken +6

Sweet Potato Black Bean Burger +7

Grilled Rare Ahi Tuna +9

### PAC Frittata 12

Fresh made frittata with braised leeks, potato, thyme, gruyere cheese with fresh fruit or house salad

### Chef Scott's Pizza 16

\*Gluten-Free\*

Cauliflower Pizza Crust, pizza sauce, bacon, caramelized onion, banana peppers, hot honey mozzarella cheese blend

## SEASONAL FAVORITES

### Ahi Tuna Poke Bowl 20

Grilled rare Ahi tuna, poke sauce, sushi rice, marinated vegetables, avocado, wakame seaweed salad, toasted sesame seeds, and Sriracha aioli

### Turkey B.L.O.A.T Sandwich 16

Shaved turkey, bacon, arugula, red onion, avocado, tomato, toasted multigrain bread

### Roasted Carrot Hummus Sandwich 14

Thyme roasted carrots, cilantro lime dressing, arugula, pickle red onion, cucumber, pita bread

### Middle Eastern Plate 14

Hummus, tabbouleh, stuffed grape leaves, feta cheese, olives, Israeli salad, crudité, tzatziki sauce, and mini naan



- Indicates Vegetarian Option

\*\*All meats and seafood are cooked to the customer's request. Consumption of raw or undercooked foods of animal origin may increase risk of food borne illness. Consumers who are especially vulnerable to food borne illness should eat all animal products that are thoroughly cooked. Please inform your servers of any food allergies or dietary restrictions.

## ENTRÉES

### Seafood Cioppino 24

Saffron tomato herb & wine brodetto, mussels, shrimp, and halibut, rice pilaf, spring vegetables

### Pasta Bolognese 20

Tuscan style Bolognese, slow braised veal, beef & pork, with herbs & wine, bucatini pasta & shaved Parmesan

### Chicken Parmesan 20

Panko crusted chicken breast, tomato basil sauce, mozzarella cheese blend, rice pilaf, green beans

*Entrées served with choice of Soup, or House Salad*

## SANDWICHES

### Cowboy Burger 16

Brisket, chuck, & sirloin blend, BBQ sauce, caramelized onions, bacon, pickled jalapenos, cheddar cheese, griddled brioche bun

\*Plain burger available upon request\*

### Spicy Sweet Potato Black Bean Burger 12

House made veggie burger with habanero pepper jelly, lettuce, tomato, onion, cucumber, and avocado crema on warm potato bun

### Curry Chicken Salad Croissant 14

Curry chicken salad, baby arugula, mango chutney toasted croissant

### Warm Roast Beef Wrap 16

Sauteed roast beef, peppers & onion, provolone cheese, A-1 aioli, tomatoes green leaf lettuce, flour wrap

### Vegetarian Beet Reuben 16

Sliced beets, horseradish cream, sauerkraut, Swiss cheese, rye bread

### Half or Whole Sandwich 10/13

### Curry Chicken Salad, Roast Beef or Turkey

On wheat bread with lettuce and tomato served with a cup of soup or house salad

*All sandwiches served with Pickle Chips, choice of French Fries, Sweet Potato Fries, Zucchini Sticks (\$1 extra), Jonny cakes, Cup Of Soup (\$1 extra) House Salad, Potato Chips, Fruit Salad, or Coleslaw*