

LUNCH MENU

INTRODUCTIONS

<b>SOUP DU JOUR</b>	<b>\$6/9</b>
<b>CHILI CON CARNE</b> SHREDDED CHEDDAR, SOUR CREAM, RED ONION	<b>\$7/10</b>
<b>FRENCH ONION SOUP</b> HOUSE MADE CLASSIC FRENCH ONION SOUP, BRIOCHE CROUTON, GRUYERE CHEESE	<b>\$7/10</b>
<b>KNOLLWOOD SIGNATURE CRISPY BRUSSELS SPROUTS</b> CRISPY BRUSSELS SPROUTS DRIZZLED WITH OUR KNOLLWOOD SIGNATURE SAUCE	<b>\$10</b>
<b>TUNA TACOS</b> CRISPY WONTON SHELL, SESAME TUNA TARTARE, WASABI MAYO	<b>\$19</b>
<b>LOBSTER COBB SALAD</b> ROMAINE, FRESH CHOPPED MAINE LOBSTER, TOMATO, AVOCADO, BACON, MUENSTER CHEESE, ROASTED CORN, CHOPPED EGG, OLD BAY VINAIGRETTE	<b>\$29</b>
<b>CAESAR SALAD</b> CHOICE OF BABY ROMAINE OR BABY KALE (ADD 2), SHAVED PARMESAN, GARLIC CROUTONS, CAESAR DRESSING + (ADD CHICKEN \$6 SHRIMP or SALMON \$10)	<b>\$17</b>
<b>KNOLLWOOD SALAD</b> ARTISANAL GREENS, RADISH, CUCUMBER, TOMATO, SHAVED BABY CARROTS, RED ONION, WHITE BALSAMIC VINAGRETTE + (ADD CHICKEN \$6 SHRIMP or SALMON \$10)	<b>\$15</b>
<b>COBB SALAD</b> GRILLED CHICKEN, ROMAINE, AVOCADO, CHOPPED EGG, CHOPPED BACON, TOMATO, BLUE CHEESE, BROWN DERBY DRESSING	<b>\$20</b>
<b>PAN FRIED PORK POTSTICKERS</b> TERIYAKI, SESAME SEEDS, SCALLIONS	<b>\$15</b>
<b>KOREAN BBQ RIBS</b> MARINATED & SLOW COOKED IN BANANA LEAVES, THEN FRIED & SERVED WITH GOCHUJANG GLAZE, SESAME, SCALLIONS	<b>\$17</b>
<b>PARTY CHICKEN WINGS</b> (CHOICE OF HONEY BBQ, BUFFALO OR KNOLLWOOD SIGNATURE) CARROTS, CELERY, BLEU CHEESE, OR RANCH DRESSING	<b>\$16</b>

SANDWICHES & WRAPS

<b>CLASSIC B.L.T</b> BACON, LETTUCE, TOMATO, CHOICE OF: WHITE, RYE, WHEAT, MULTI-GRAIN	<b>\$14</b>
<b>TURKEY AVOCADO CLUB</b> ROASTED TURKEY BREAST, BACON, AVOCADO, LETTUCE, TOMATO, CHOICE OF BREAD	<b>\$17</b>
<b>MEMBER'S GRILL BURGER</b> 8-OUNCE BURGER, CHOICE OF AMERICAN, SWISS, CHEDDAR OR BLUE CHEESE, LETTUCE, TOMATO AND RED ONION, BRIOCHE BUN + (ADD BACON)	<b>\$18</b>
<b>BUILD YOUR OWN SANDWICH</b> CHOICE OF: TURKEY, HAM, TUNA/CHICKEN/EGG SALAD, LETTUCE, TOMATO, CHOICE OF: WHITE, RYE, WHEAT, MULTI-GRAIN, TORTILLA WRAP OR EGG TWIST ROLL	<b>\$15</b>
<b>PRIME RIBEYE STEAK SANDWICH</b> THINLY SLICED PRIME RIB, SAUTÉED MUSHROOMS & ONIONS, MELTED SWISS CHEESE, HORSERADISH SAUCE, TOASTED CIABATTA	<b>\$22</b>
<b>SANTE FE BURGER **CHOICE OF TURKEY OR BLACK BEAN BURGER</b> ORGANIC TURKEY BURGER, PEPPERJACK CHEESE, GUACAMOLE, SHREDDED LETTUCE & TOMATO, MULTI GRAIN ROLL	<b>\$18</b>
<b>ITALIAN CHICKEN CUTLET SANDWICH</b> BREADED CHICKEN CUTLET, FRESH MOZZARELLA, ROASTED PEPPERS, PROSCUITTO, BASIL PESTO, CIABATTA ROLL	<b>\$17</b>

GRILLED FLATBREAD PIZZAS

<b>MARGHERITA</b> MARINARA, FRESH MOZZARELLA, BASIL, EVOO	<b>\$17</b>
<b>BIANCO TARTUFO</b> FRESH MOZZARELLA, ASIAGO, SAUTÉED GARLIC SPINACH, TRUFFLE DRIZZLE	<b>\$18</b>
<b>PIZZA DI PARMA</b> PROSCIUTTO, ROASTED TOMATOES, BURRATA, BASIL PESTO, SHAVED PARMESAN & ARUGULA	<b>\$19</b>

VEGETERIAN OPTIONS

<b>GRILLED CHEESE &amp; TOMATO SOUP COMBO</b> CLASSICLY MADE GRILLED CHEESE, 4 KINDS OF CHEESE ON GRILLED COUNTRY WHITE BREAD + (ADD BACON, HAM, OR TOMATO) \$4	<b>\$15</b>
<b>KALE &amp; QUINOA SALAD</b> ORGANIC BABY KALE, QUINOA, FRESH SLICED STRAWBERRIES, TOASTED ALMONDS, FETA CHEESE, ROASTED ROOT VEGETABLES, SESAME SOY VINAIGRETTE	<b>\$19</b>
<b>EGGPLANT BURRATA CAPRESE</b> CRISPY EGGPLANT, HEIRLOOM TOMATOES, ROASTED PEPPERS, ARUGULA, BALSAMIC GLAZE, EVOO	<b>\$18</b>

LUNCH ENTRÉES

<b>MISO SALMON SALAD</b> MIXED ASIAN SALAD GREENS, CRISPY WONTON STRIPS, GREEN APPLE, SESAME GINGER DRESSING + *ALSO AVAILABLE WITH MISO TOFU	<b>\$19</b>
<b>TEX MEX FISH TACOS</b> BEER BATTERED COD, SOFT FLOUR TORTILLAS, PICKLED VEGETABLES, SHREDDED CABBAGE, RADISHES,CHIPOTLE MAYO SERVED WITH FRESH TORTILLA CHIPS & GUACAMOLE	<b>\$19</b>
<b>TERIYAKI CHICKEN &amp; BROCCOLI BROWN RICE BOWL</b> TENDER SOY GINGER CHICKEN THIGHS, BROWN RICE & QUINOA, BROCCOLI & CARROTS, CILANTRO,SCALLIONS, SESAME SEEDS	<b>\$20</b>

ALL DAY SIDES

<b>FRENCH FRIES</b>	<b>\$6</b>
<b>SWEET POTATO FRIES</b>	<b>\$6</b>
<b>PARMESAN TRUFFLE FRIES</b>	<b>\$8</b>
<b>FRESH FRUIT SALAD</b>	<b>\$6</b>
<b>COLE SLAW</b>	<b>\$6</b>

DESSERTS

<b>SORBET &amp; BERRIES</b> LEMON & RASPBERRY SORBET SERVED WITH FRESH LOCAL BERRIES & STRAWBERRY COULIS, CANDIED LEMON	<b>\$9</b>
<b>SELECTION OF ICE CREAM &amp; SORBET</b>	<b>\$6</b>
<b>DECONSTRUCTED CANNOLIS</b> CANNOLI DIP ACCOMPANIED BY CHOPPED PISTACHIOS, DARK CHOCOLATE CURLS, NUTELLA, FRESH STRAWBERRY & CANNOLI SHELLS FOR DIPPING	<b>\$12</b>

• Items May Be Served Raw or Uncooked. Consuming Raw and Uncooked Meats, Poultry, Seafood or Shellfish May Increase Your Risk of Foodborne Illness •