



Top Hat Pastrami

Hand-sliced pastrami piled high with spicy mustard. Served on our deli marbled rye bread.

Broadway Corned Beef

\$9.25

Brown sugar-glazed flat cut corned beef with spicy brown mustard piled high on deli marbled rye bread.

Lone Star Brisket \$10.50

Slow-roasted for 14 hours, hand-carved and piled high on Texas toast. Served with smokey BBQ sauce.

Classic Reuben

\$8.50

Thinly sliced and stacked corned beef, caraway sauerkraut and real Swiss cheese, all grilled on marbled rye with double-thick Thousand Island dressing.

Americana

\$9.00

Cheddar, Muenster, pepper jack, Swiss and parmesan cheeses with bacon and roasted red peppers, grilled on multigrain bread with a pesto drizzle.

Turkey BLT Wrap

Oven-roasted turkey, hickory bacon, ruby red tomatoes, crisp lettuce and a spicy mayo all rolled up in a spinach tortilla.

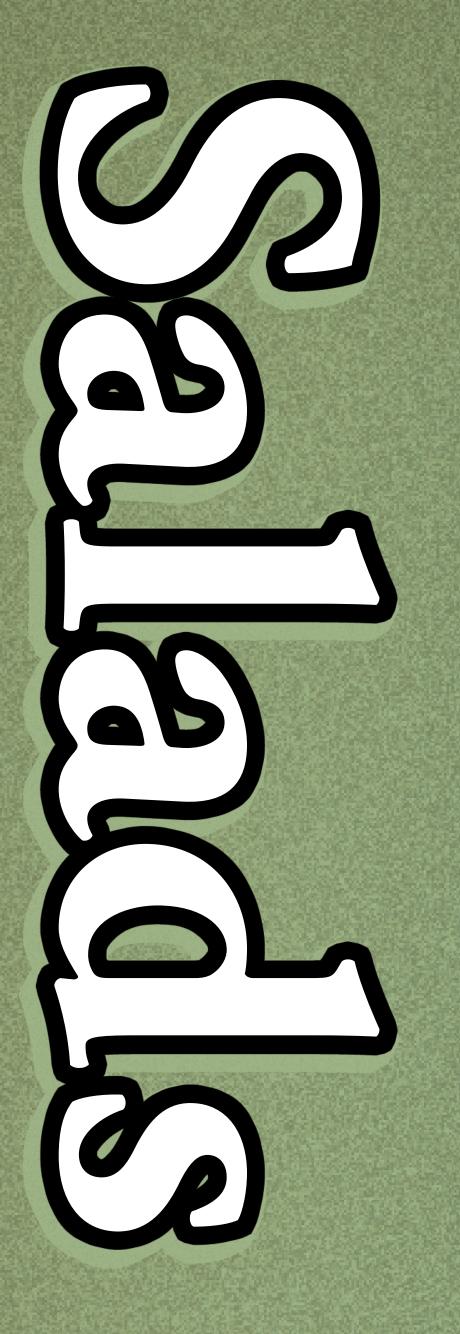
Quil Ceda Club

\$9.50

Roasted turkey, black forest ham, thickly cut hickory bacon, Swiss and cheddar cheeses, Roma tomatoes and romaine lettuce with our handcrafted pesto aioli.

Tuscan Turkey

Oven-roasted turkey, domestic real Swiss cheese, tomatoes, lettuce and our handcrafted pesto aioli built on freshly baked ciabatta bread.



Create Your Own Farmhouse Salad

\$10.00

Start by choosing your greens and then allow us to custommake your perfect creation by choosing any six toppings from our beautiful bounty of fresh veggies. Bowl tossed with the dressing of your choice.

Add	Grilled Chicken	\$2.50°
Add	Buffalo Chicken	\$2.50
Add	Grilled Shrimp	\$3.50

Pineapple Chicken Salad

\$9.50

A freshly carved pineapple boat stuffed with our handcrafted chicken salad, garnished with toasted almonds, tomatoes, cucumber slices and chunks of fresh pineapple.

Stuffed Tomato/Tuna Salad

\$12.50

A whole globe tomato stuffed with our signature tuna salad, placed on top of crisp house greens garnished with hard-boiled eggs and fresh cucumbers, and served with breadsticks.

Classic Chef Salad

\$12.50

Black forest ham, oven-roasted turkey, Swiss and cheddar cheese on our house greens with tomatoes, hard-boiled eggs and crisp bacon.

Dressings:

Blue Cheese

Caesar

Double Thousand Island

Oil & Vinegar
Pineapple Honey
Mustard

Ranch

Raspberry Balsamic Vinaigrette Sesame Ginger

