

# Cinnabar Lunch

## APPETIZERS

### SEASONAL SOUP

Cup \$5

Bowl \$8

### BUFFALO CAULIFLOWER (V) \$13

Blue Cheese Crumbles

## SALADS

### CAESAR (V) \$13

Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing

### COBB (GF) \$14

Romaine, Diced Chicken, Tomato, Cucumber, Bacon, Egg, Avocado, Blue Cheese Crumbles, Tossed in Ranch Dressing

### QUINOA (V & GF) \$13

Spinach, Arugula, Tomato, Cucumber, Feta Cheese, Lemon Vinaigrette

### HOUSE (VG & GF) \$10

Romaine, Cucumber, Grape Tomato, Carrots, Red Onion

Ranch, Balsamic Vinaigrette, Blue Cheese, or Caesar Dressing

**Side Salad \$6**

### ADD PROTEIN TO YOUR SALAD

Crispy Chicken \$6    Salmon \$8

Grilled Chicken \$6    Shrimp \$8

Steak \$13

## SANDWICHES

Served with French Fries or House Salad

### STEAK SANDWICH \$19

6 oz. N.Y. Strip Steak, Onions, Mushrooms, Provolone Cheese, Toasted Sub Roll

### TURKEY AVOCADO CLUB \$14

Bacon, Lettuce, Tomato, Dijon Red Pepper Jam, Brioche Toast

### GRASSFED BURGER \$16

Cheese, Lettuce, Tomato, Sliced Pickle, Brioche Bun

American, Provolone, Swiss, White Cheddar  
Add Bacon \$1.00

### OPEN FACED SHRIMP SALAD \$17

Bibb Lettuce, Brioche Toast, Terra Chips

## ENTREÉS

Served with French Fries or House Salad

### CHICKEN TENDERS \$15

Brined and Hand Breaded  
Plain, BBQ, or Buffalo  
Side of Ranch

### VEGETARIAN OMELET (V & GF) \$12

Spinach, Wild Mushrooms, Tomatoes, Jalapeños, Provolone Cheese, Green Tomato Salsa

## DESSERT

**Pints of Moorenko's Ice Cream**

**\$12**

Seasonal Flavors

GF=Gluten Free VG=Vegan V=Vegetarian

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

**Lunch served from 12PM – 2PM.**