

SOUPS & STARTERS

Soup of the Day | cup 3 | bowl 5

Roasted Green Chile Stew | cup 5 | bowl 7
tender pork loin served with a warm flour tortilla

Fried Calamari & Artichoke | 12
moroccan spiced tomato sauce, chiffonade of mint,
peppered peppers

Garlic Shrimp | 14
sautéed with lime & madeira, crostini

SALADS

Grilled Caesar | 8
red romaine, manchego cheese, herbed croutons
grilled chicken or shrimp | 10

Grilled Salmon Salad | 12
butter lettuce, baby spinach, English cucumber, candied
walnuts, strawberries, edamame, roasted tomato vinaigrette

Nicoise Salad | 13
seared tuna, baby greens, kalamata olives, french green beans, baby
sweet potatoes, grape tomatoes, hard cooked egg, honey dijon dressing

Steak Frites Salad | 13
seared flank steak, grilled romaine hearts, charred asparagus,
bacon vinaigrette, blue cheese crumbles, herb fries

30 MINUTE MENU

In a hurry? Our 30 minute menu ensures that you can
fit a delicious meal into your busy schedule!

Soup & Salad Combo
10

Soup & 1/2 Sandwich
10

Salad & 1/2 Sandwich
10

Salad Choices

House

Caesar

Strawberry Salad

Baby Spinach

Sandwich Choices

Green Chile Philly

Grilled Burque Turkey

B.E.L.T Club

SANDWICHES

Grilled 3-Cheese Sandwich | 9
smoked gouda, monterey jack and cheddar, grilled ripe
tomatoes on brioche toast

Grilled Burque Turkey | 10
marinated heirloom tomatoes, basil-goat
cheese spread, alfalfa sprouts, green chile aioli,
9-grain whole wheat bread

B.E.L.T. CLUB | 10
applewood smoked bacon, topped with fried egg,
bibb lettuce, ripe tomato, smoked baby gouda,
sourdough bread, green onion spread

Grilled Chicken Club | 11
grilled chicken breast, applewood smoked bacon, swiss
cheese, lettuce, tomato, chipotle aioli,
served on a toasted bun

Green Chile Philly | 12
sliced roast beef, caramelized onions, provolone cheese

BURGERS

House Made Garden Burger | 9
black beans, oatmeal, peppers, onions
2 toppings on a toasted bun

Andaluz Steak Burger | 10
8 oz. steak burger
2 toppings on a toasted bun

sherry mushrooms, green chile,
applewood smoked bacon, cheddar,
Swiss cheese, avocado
Additional toppings 1.50

Burger of the Week | 10
Chef's weekly creation using fresh ingredients,
fun and imagination—Your server
will share the weekly selection

Pretzel Burger | 12
melted jalapeno cheese sauce, chopped tomatoes
on our oversized pretzel dough bun

**All sandwiches and burgers come with a side of house pickled peppers and your choice of side salad or herbed fries.*

PANINIS & SEAFOOD TACOS

Turkey Panini | 8

sourdough toast, turkey breast, chipotle aioli, fresh mozzarella, roasted red peppers

Grilled Portobello Panini | 8

sourdough toast, arugula pesto, feta cheese, grilled portobello, roasted eggplant, roasted red peppers

Bacon Panini | 8

sourdough toast, basil aioli, tomato, applewood smoked bacon, provolone cheese, fresh avocado

Seafood Tacos | 13

Tempura Battered Mahimahi or Rock Shrimp
grilled pineapple salsa, cilantro lime sauce, roasted corn slaw

GARY'S VEGETARIAN GARDEN

Daily

Eggplant Napoleon | 10

panko eggplant, portabella mushroom, roasted red peppers, fresh mozzarella, basil

Tuesday

Vegetable & Tofu Skewers | 10

pineapple teriyaki glaze, purple rice, ginger

Wednesday

Veggie Quesadilla | 10

sautéed mushrooms, roasted red peppers, baby spinach, zucchini, goat cheese, mozzarella, fire roasted salsa

Thursday

Mushroom Roasted Tofu Tacos | 10

grilled pineapple salsa, cilantro cream, roasted corn slaw

Friday

Baked Pomodoro Pasta | 10

fresh tomatoes, basil, mozzarella, parmesan, white wine

**All Paninis served with a side of potato chips*



YOUR HEALTH, OUR LOCAL ECONOMY AND OUR ENVIRONMENT

At our restaurant, we procure much of our food from local sources. This helps our local economy, provides healthier food, and helps our environment by reducing fossil fuels burned in transportation. As much as possible, we try to use organically grown foods.

The water that we serve you is purified at the restaurant to standards that equal or exceed most bottled waters. We avoid wasting plastic or glass bottles and the use of fossil fuels in transporting bottled water. Your wait person will ask if you would like water in an effort to reduce waste. Our restaurant and hotel uses only 30% of the water that was consumed at the hotel before our water saving measures were introduced. Our guests have been part of this water saving effort.

Each day we take great pride in presenting an extraordinary, meatless special prepared by our chefs. It's meant to be a great tasting and healthy epicurean experience and, at the same time, further our environmental mission. If each of us occasionally substitutes a vegetarian meal for a meat meal, the benefits for our environment are enormous. The health benefits are an added bonus – and we believe you'll find our vegetarian specials are delicious.

If it meets requirements, our unused food is donated to Roadrunner Food Bank. The rest of our uneaten food is composted into fertilizer for local farming and gardening. All packaging materials are recycled. This menu is printed on 100% post consumer, recycled paper that has not been chlorine bleached.

Thanks very much for dining with us,

Your Lucia staff