

SOUPS & STARTERS

Soup of the Day | cup 4 | bowl 5

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

Fried Calamari & Artichoke | 12
merlot tomato sauce, red onions
peppered peppers, lemon-basil aioli

Garlic Shrimp | 14
sautéed with lime & madeira, grilled french bread

SALADS

Caesar | 8
romaine, grana padano, rustic croutons
grilled chicken or shrimp | 10

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

Steak Frites Salad | 14
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 | little gem lettuce, triviso, honeyed red onions, local feta
cheese, fried chickpeas, lemon-herb dressing

Caesar | grilled romaine, grana padano, rustic croutons

Strawberry Salad | butter lettuce, baby spinach, cucumber,
candied walnuts strawberries, roasted tomato vinaigrette

Baby Spinach | red onions, feta cheese, bacon vinaigrette

Sandwich Choices

Green Chile Philly
Grilled Burque Turkey
B.E.L.T Club

SANDWICHES & BURGERS

Grilled 3-Cheese Sandwich | 9
smoked gouda, monterey jack, cheddar,
grilled tomatoes on sourdough

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

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

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

Green Chile Philly | 12
sliced roast beef, caramelized onions, provolone cheese on a hoagie roll

Andaluz Steak Burger | 12
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 | 12
Chef's weekly creation using fresh ingredients, fun and imagination—Your server will share the weekly selection

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

ARTISAN PIZZAS

Margherita 10
mozzarella, tomato sauce, roma tomato, basil, parmesan

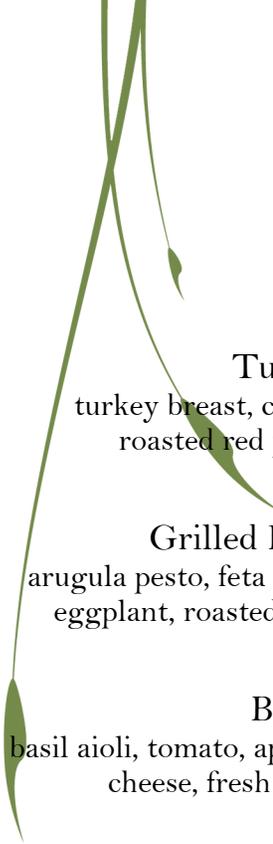
Wild Mushroom 12
mushrooms, fontina, leeks, thyme

Roasted Duck 14
duck confit, smoked bacon, arugula pesto,
black mission figs, fresh herbs

White Pizza 12
garlic oil, mascarpone, ricotta, feta, parmesan,
mozzarella, fresh herbs
add shrimp or chorizo | 2

BEVERAGES

coke, diet coke, sprite, dr. pepper, hot or iced teas, fruit juices



PANINIS

Turkey Panini | 8

turkey breast, chipotle aioli, fresh mozzarella,
roasted red peppers on herbed focaccia

Grilled Portobello Panini | 8

arugula pesto, feta cheese, grilled portobello, roasted
eggplant, roasted red peppers on herbed focaccia

Basil Panini | 8

basil aioli, tomato, applewood smoked bacon, provolone
cheese, fresh avocado on herbed focaccia

Vegetarian Panini | 8

thinly sliced grilled eggplant, roasted red peppers, baby arugula,
sundried tomato pesto, local feta cheese on herbed focaccia

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

GARY'S VEGETARIAN GARDEN

Eggplant Napoleon | 10

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

Veggie Quesadilla | 10

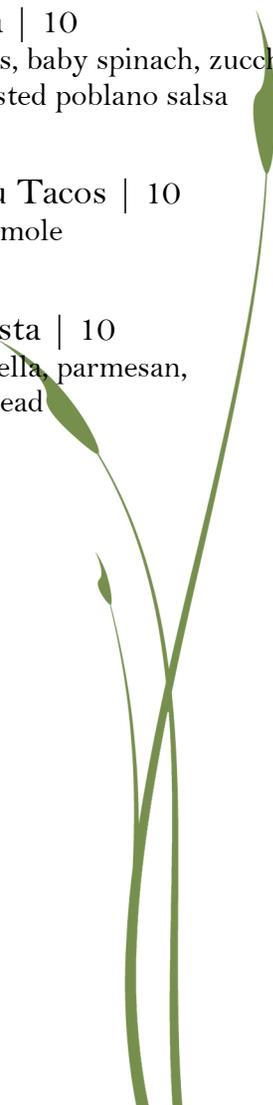
sautéed mushrooms, roasted red peppers, baby spinach, zucchini,
goat cheese, mozzarella, fire roasted poblano salsa

Mushroom Roasted Tofu Tacos | 10

pico de gallo, guacamole

Baked Pomodoro Pasta | 10

tomatoes, basil, fresh mozzarella, parmesan,
spinach, grilled bread





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

