

Lunch Menu

Soups & Starters

Soup of the Day
Cup – 3 Bowl - 4

Prepared fresh daily,
with
the freshest ingredients.

French Onion- - 5
Laced with Sherry and topped
with aged cheese.

David's Shrimp Quesadilla – 9.5
Onions, Peppers, Cheddar, Mozzarella, Roasted Jalapeno, Cilantro, Avocado, Ancho Sour Cream

Potatoes Fondue – 7
Bleu Cheese & Bacon, Chicken Fried Jo Jo Potatoes

Salads

Caesar Salad – 8.5
Crisp Romaine hearts tossed in
traditional dressing with Caesar,
Croutons and Parmigiano-Reggiano
. Add Chicken - 12

Beet & Spinach Salad- 8
Roasted Beets, Orange, Carrot,
Goat Cheese,
Ginger Carrot Vinaigrette

Iceberg Wedge – 7
Hard-boiled eggs, bacon
1,000 island dressing

House Salad - 4
Romaine, Mesculin, *Tomato*,
cucumber, and red onion served with your choice of dressing.

Sandwiches

All Sandwiches served with your choice of French Fries, Fresh Fruit, Cottage Cheese, Cole Slaw

Skipper Burger – 8.5

A Mentor Harbor tradition, 8 oz Angus burger comes topped with grilled mushrooms and onion

Lake Erie Perch- 9.5

Hand breaded and deep fried perch served on an egg bun with coleslaw and Yukon Gold fries.

Strip Steak Sandwich- 14

A hand cut, 8oz Aged strip steak char
-grilled and
served on garlic toast.

East Side Reuben – 9

Piled High with Housemade Corned Beef, Saurkraut, Swiss Cheese, 1000 Island Dressing

Eggwich - 7

Hardboiled Egg, Avocado, Spinach, Pickled Red Onion, Pickles, Mayo, MultiGrain
Add Bacon- 9

Blackened Tilapia- 9.5

Avocado, Tomato, Bibb Lettuce, Lime Aioli, Flatbread

Asian Chicken Burger-8.5

Shiitake Mushroom, Scallion, Carrot, Bibb lettuce, Cilantro Aioli, Egg Bun

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness, especially if you have certain medical conditions

Robert Harris
Executive Chef

Abigail Petry
Sous Chef