

# CAFÉ CHURON

LUNCH MENU

Starters



Mains



Specialty



Wine Special



SAVE 10% by joining the Wine Club Today!

## Starters

### JALAPENO POPPERS

11

Fresh jalapenos filled with Philadelphia cream cheese and wrapped in bacon.

### CHEESE BOARD

21

Assorted cheeses served with crackers and fresh fruit. (Serves two to four)

### CHARCUTERIE BOARDS

25

Chef's assortment of dry meats, imported and domestic cheese, dried and fresh fruit, nuts, artichoke hearts, sun-dried tomato, olives, herb crostini, and raspberry sauce. Serves two. \$35 serves four.

## Mains

### CHARDONNAY SALAD

14

Organic mixed greens, marinated raspberries, caramelized pecans, feta cheese, chef's chardonnay dressing, herb rolls.

### BAJA FISH TACOS

14

Two light, fresh and crispy beer battered bass tacos topped with cabbage and Pico de Gallo.

Add chicken \$6 \*Dish contains nuts

Saturday & Sunday only

### GRILLED CHICKEN

15

Marinated and served on a French roll with mixed greens, tomato, onion, and pepper jack.

### ANGUS TRI-TIP

16

Marinated Angus Tri-Tip, tomato, onion, and pepper jack on a French roll.

## Flatbreads

### GRILLED VEGETARIAN

20

An array of fresh grilled veggies, and mixed cheeses on top of a signature creamy pesto.

### BARBEQUE CHICKEN

20

BBQ sauce topped with mozzarella cheese, grilled chicken, carrots, fresh cilantro, and onions.

### MEAT LOVERS

20

An assortment of meats layered with a mix of cheeses and marinara sauce.

## Sweet Stuff

### CHOCOLATE MOUSSE CAKE

7

The perfect light dessert recipe. It's made with a chocolate cake base, mousse filling, and ganache topping.

A 20% service charge will be added to parties of 6 or more.