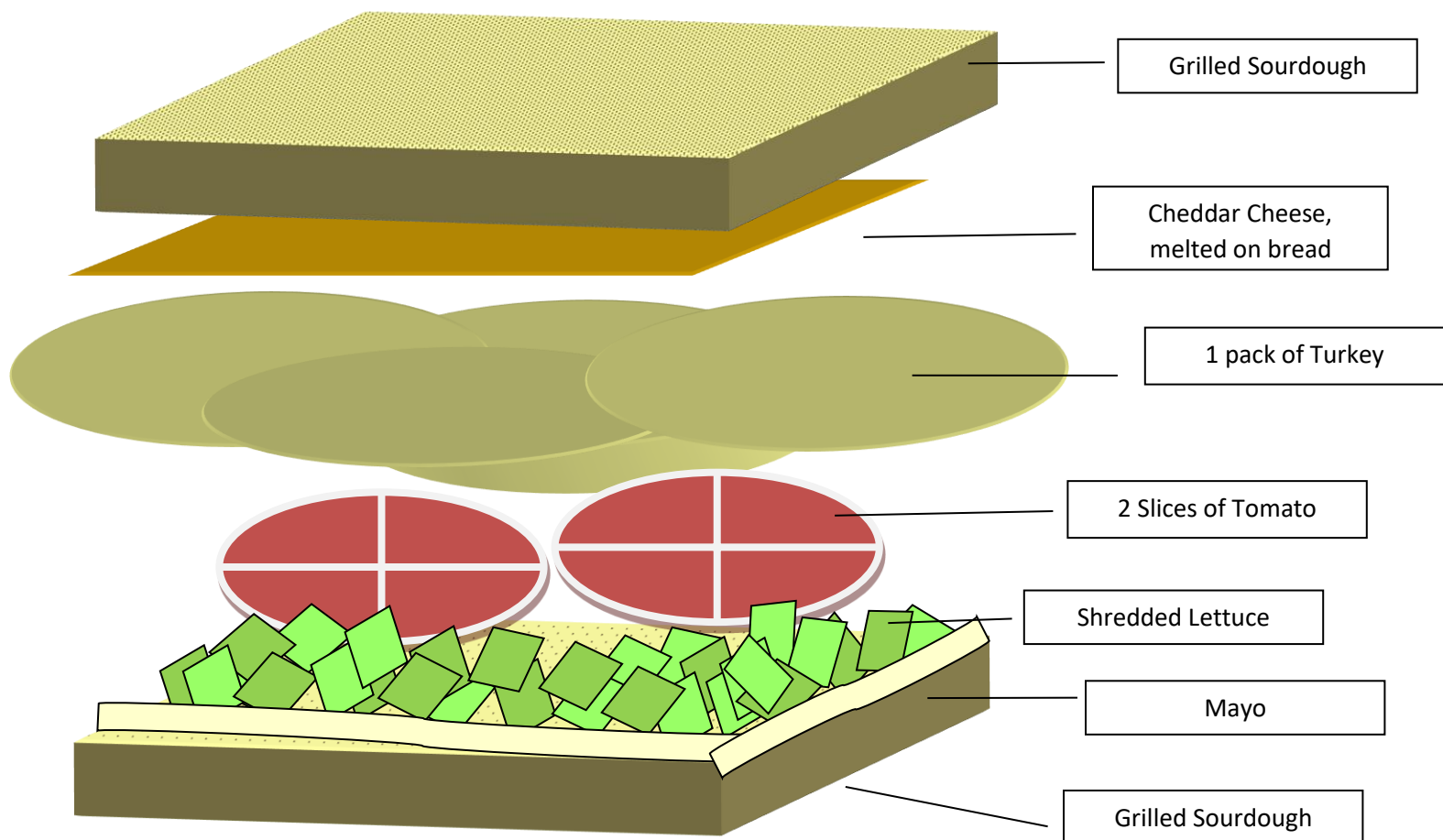
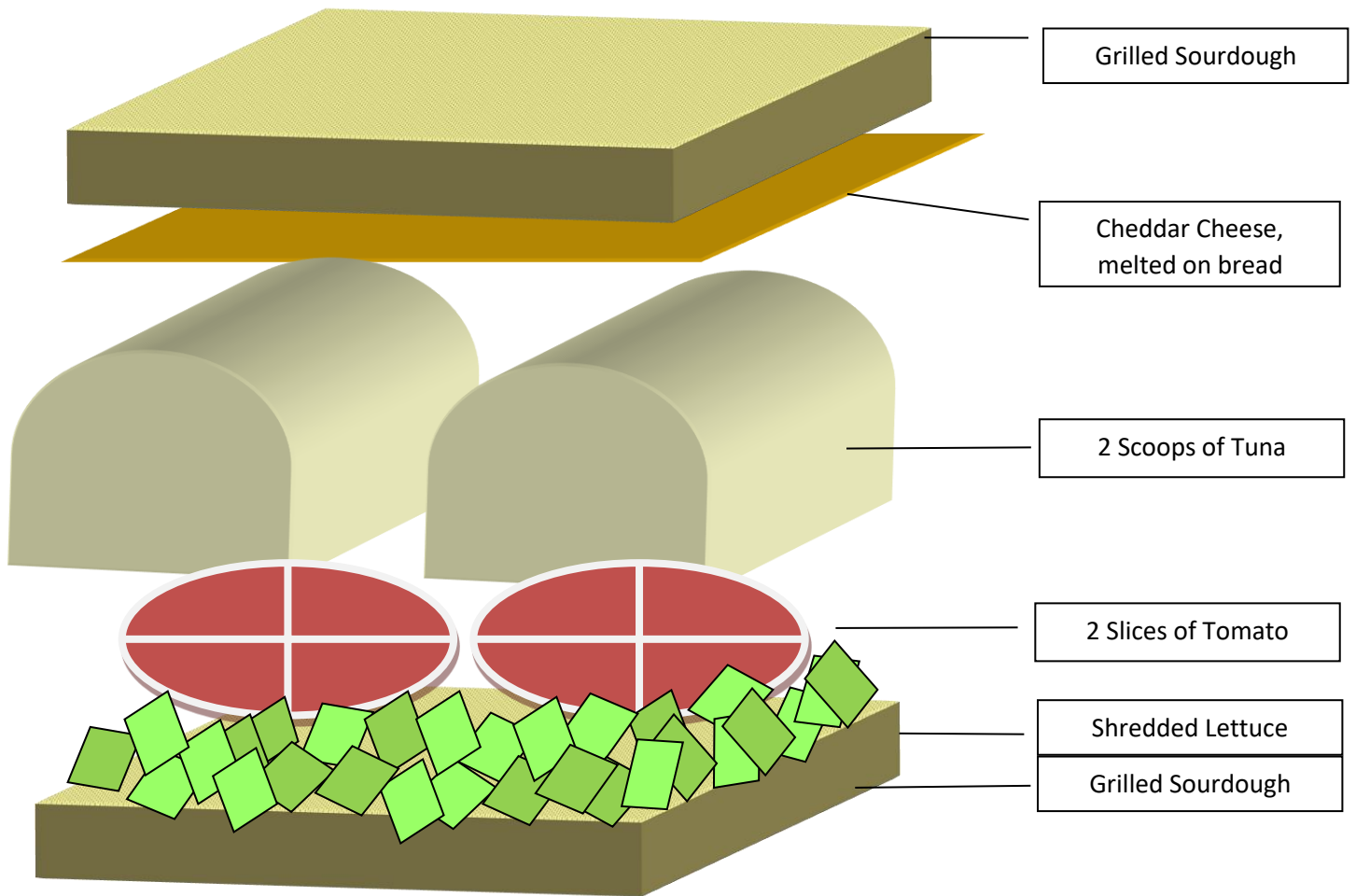


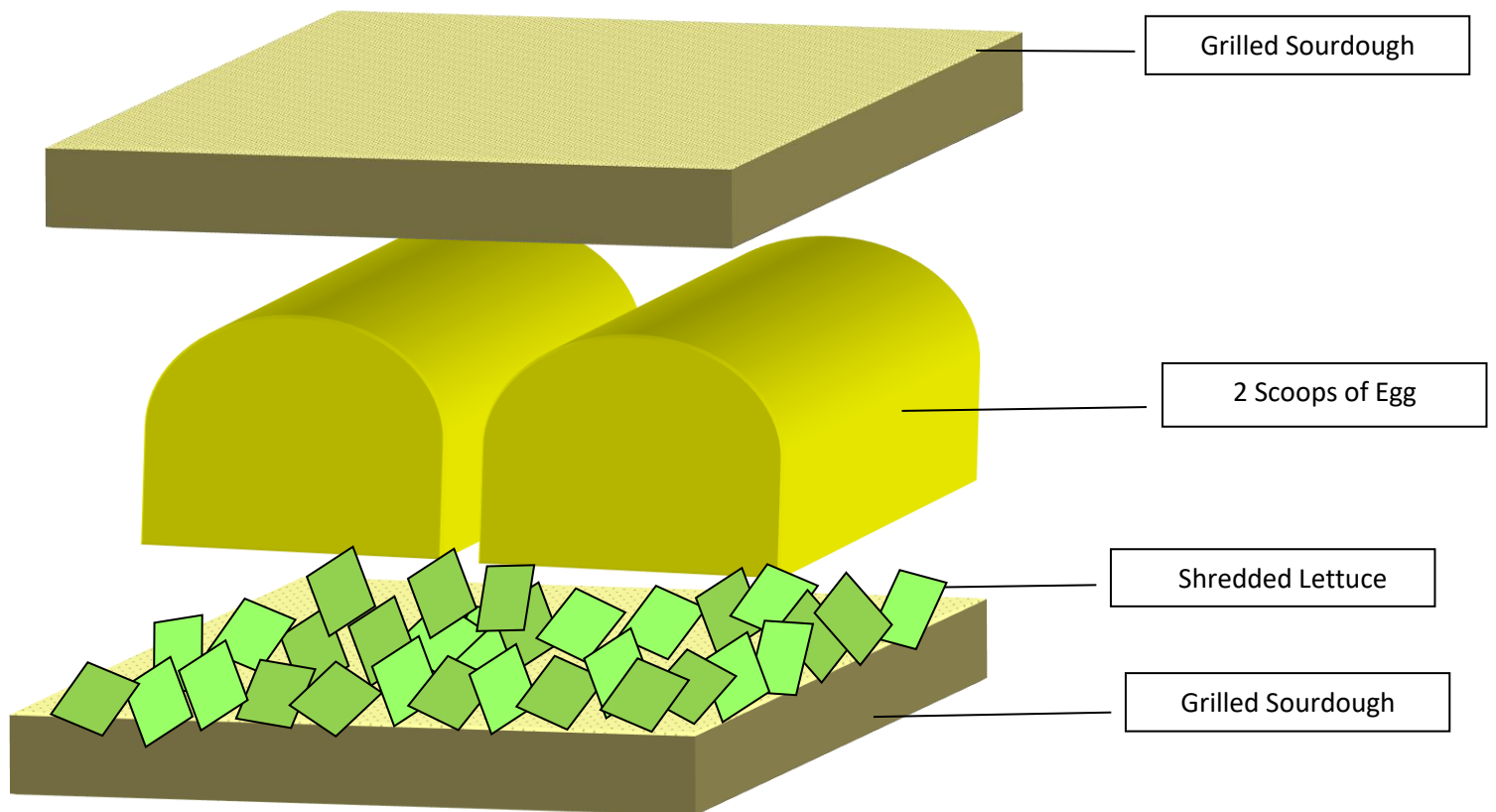
Turkey & Cheddar



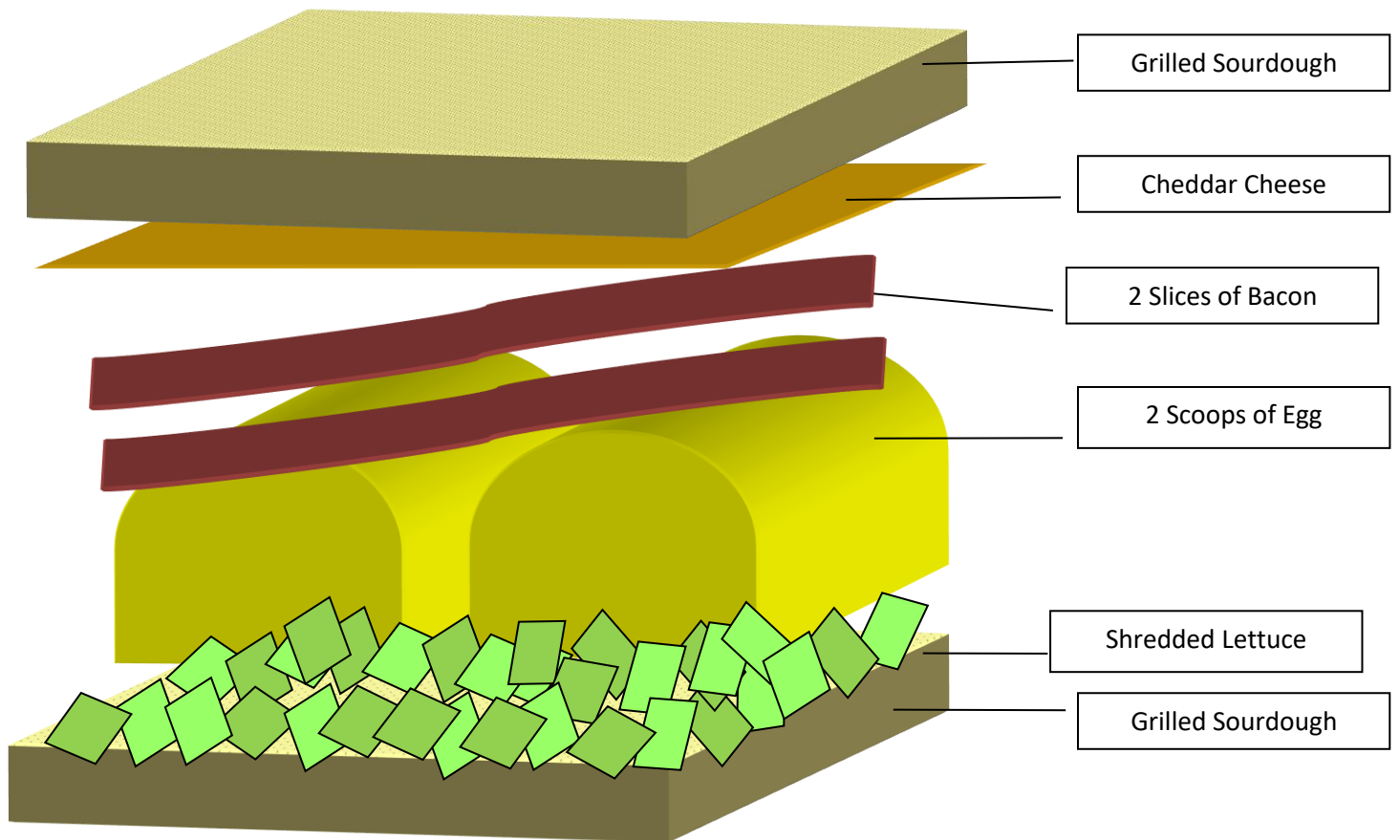
Light Tuna & Cheddar



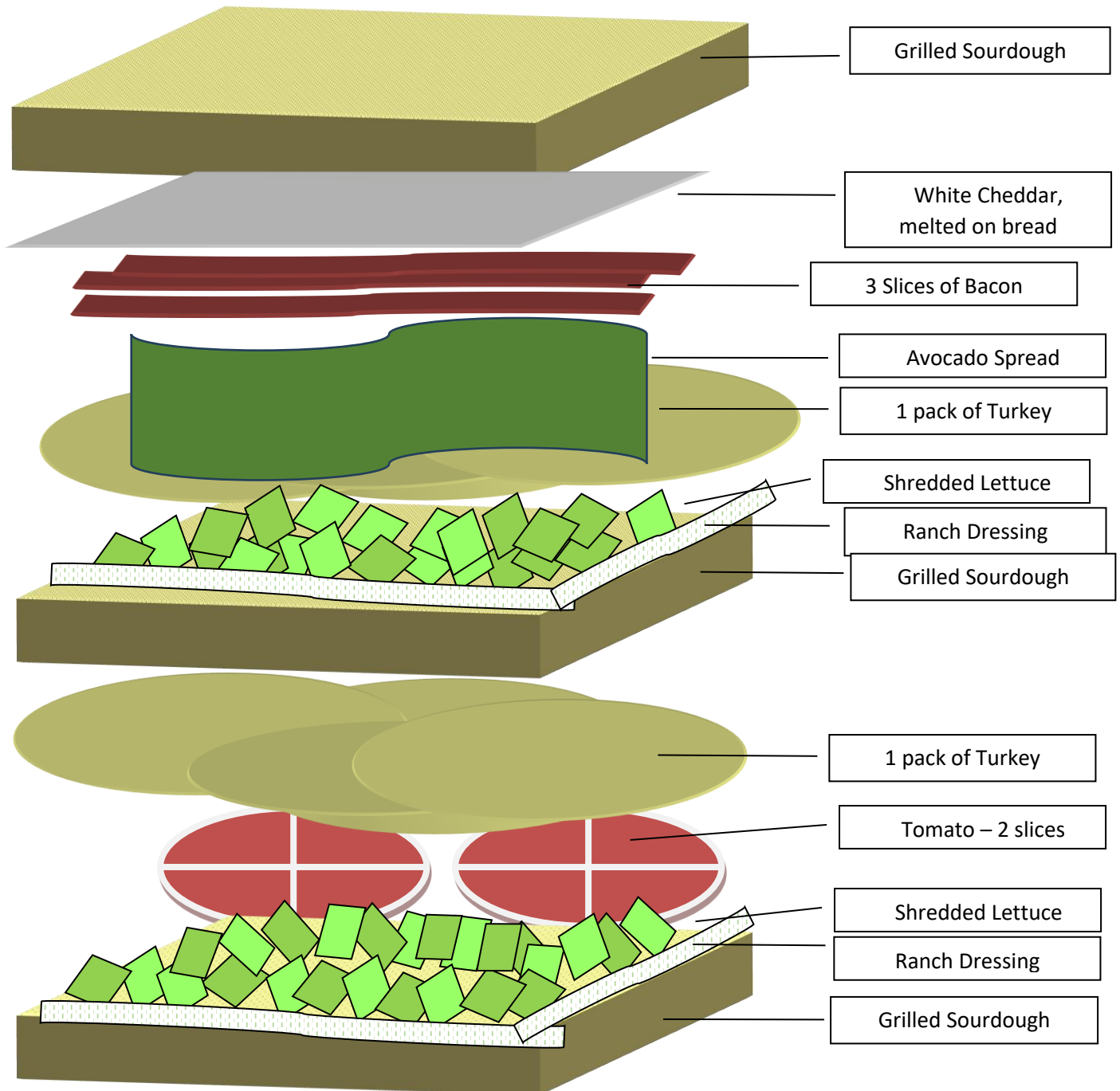
Egg Salad



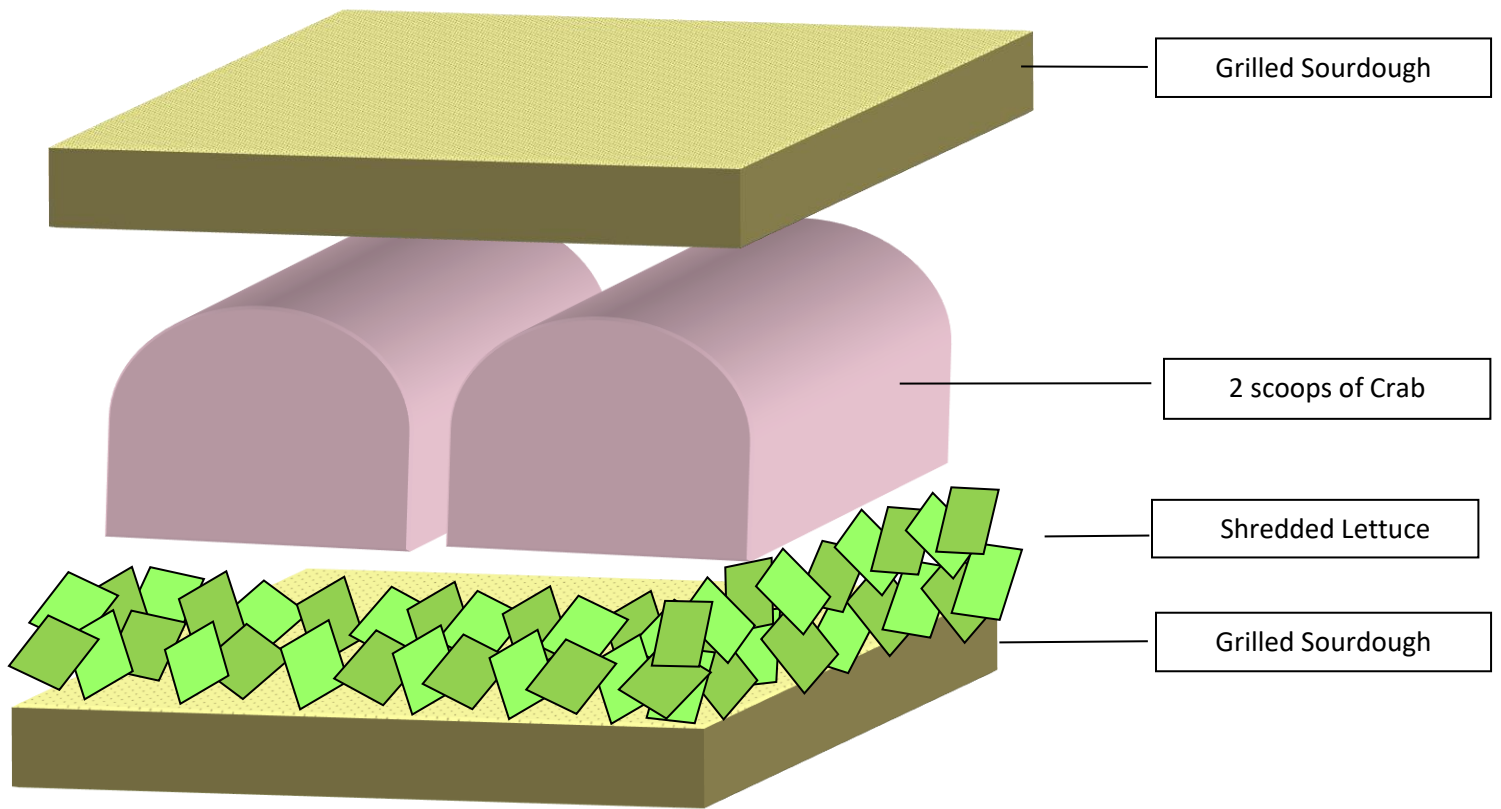
Egg Deluxe



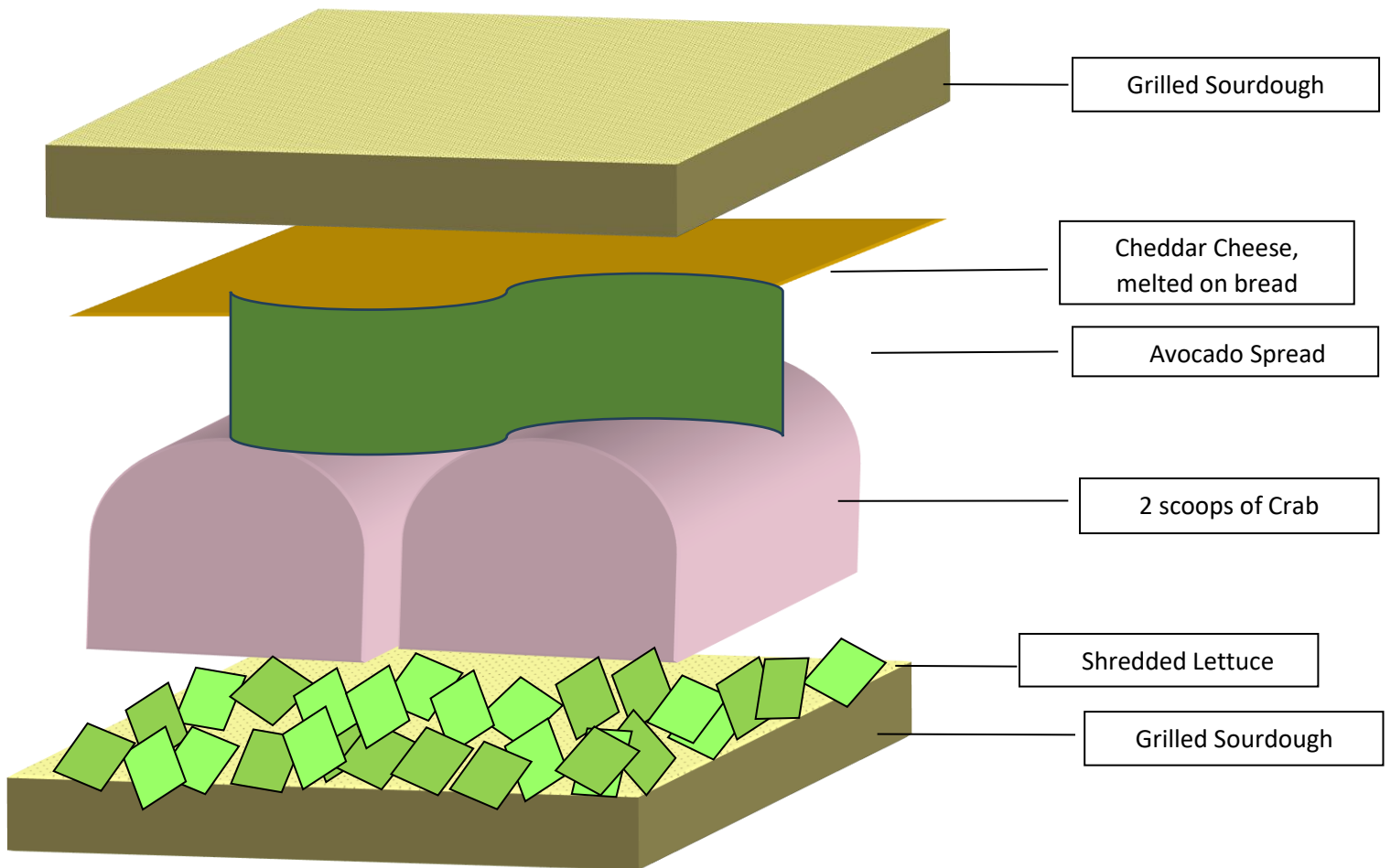
Cali Club



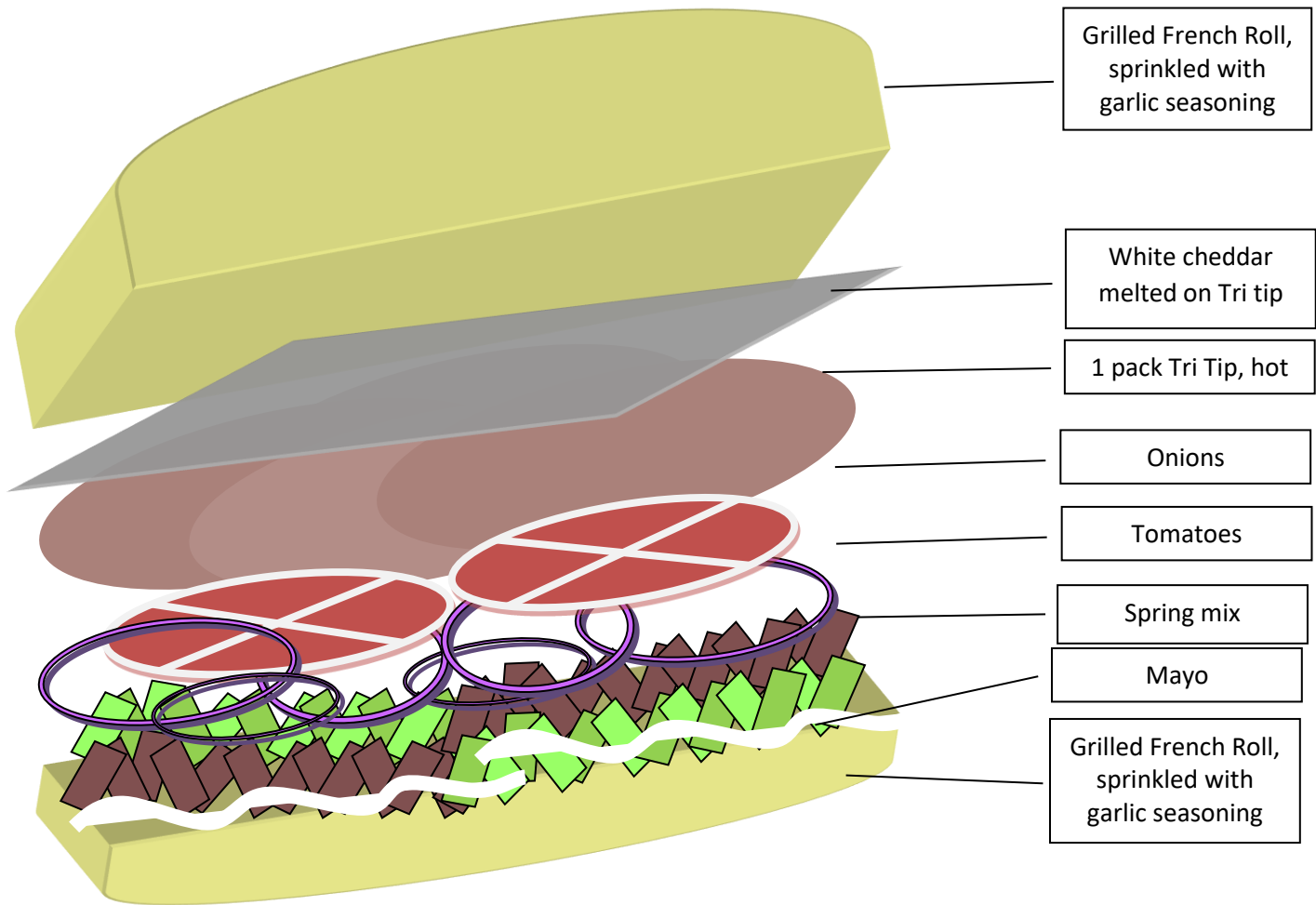
Crab



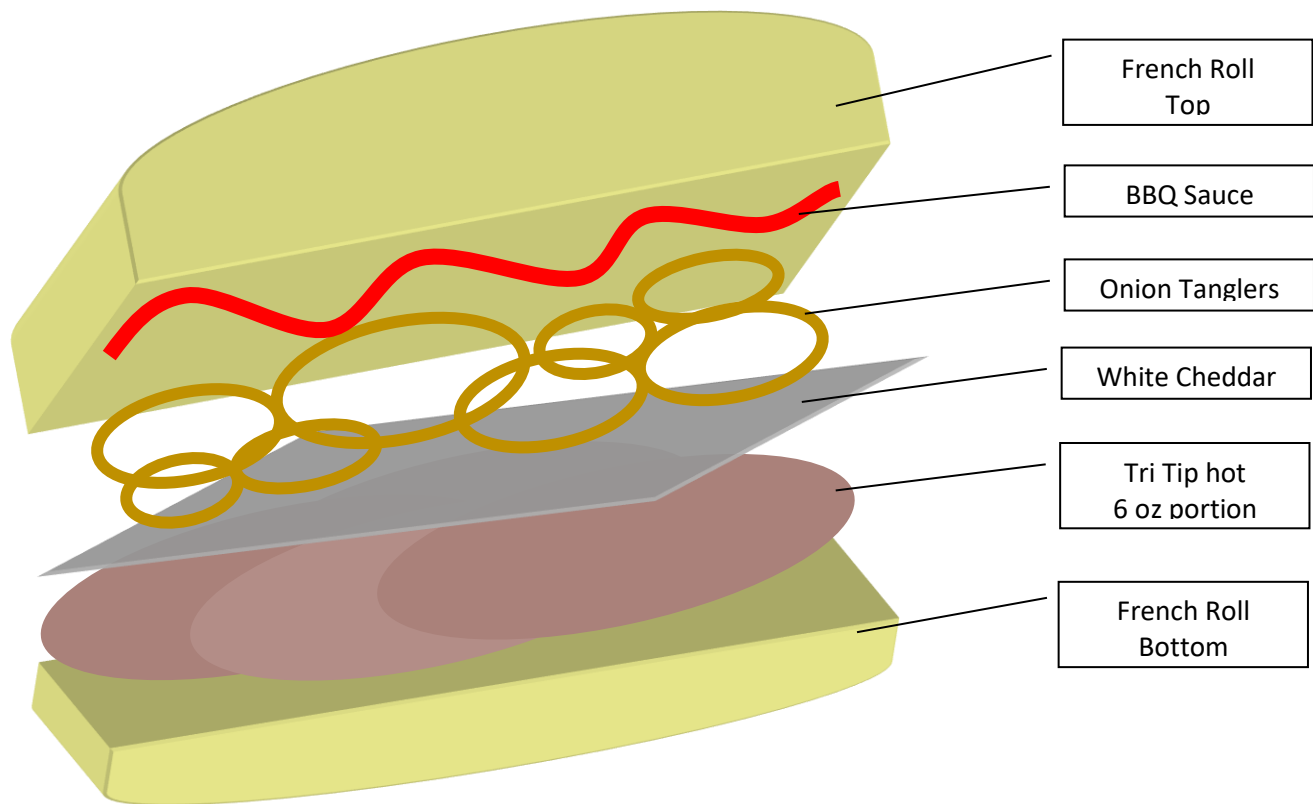
Crab Deluxe



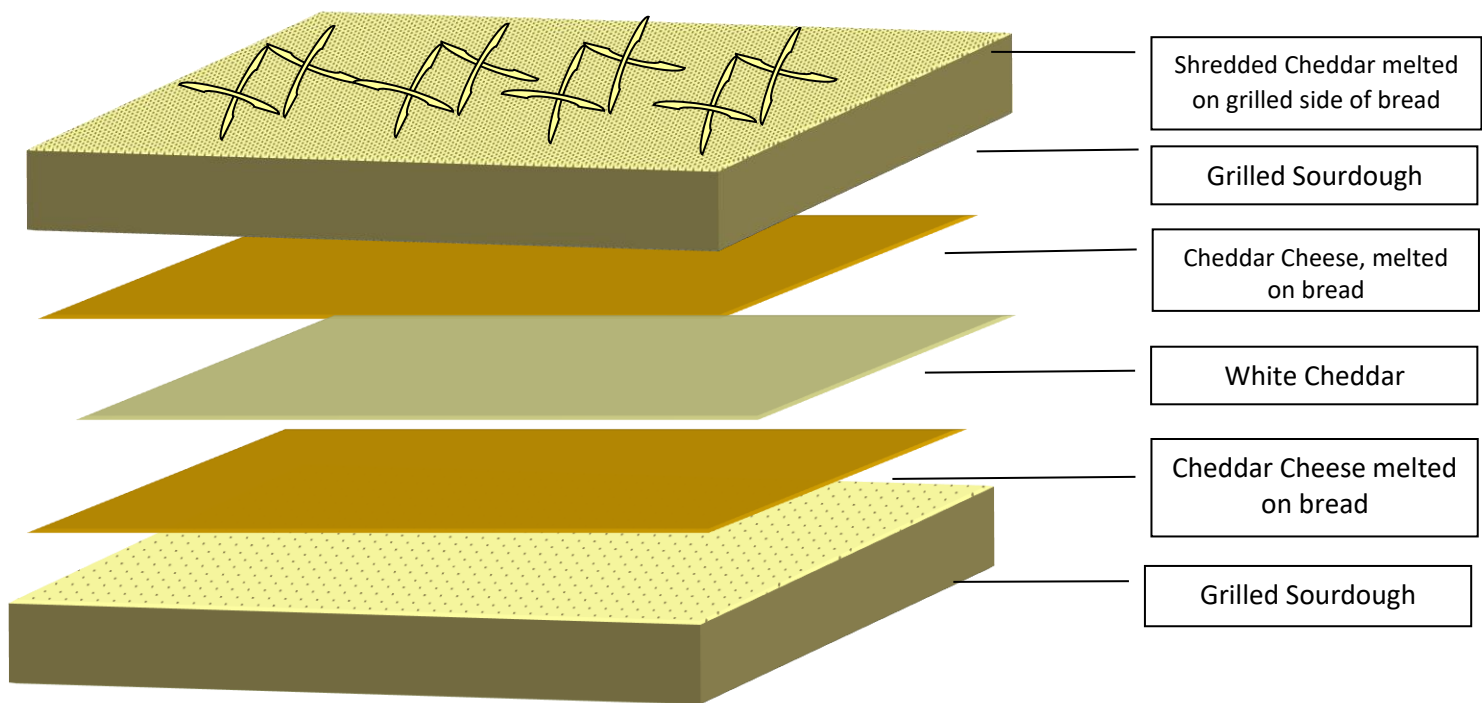
Steak Sandwich



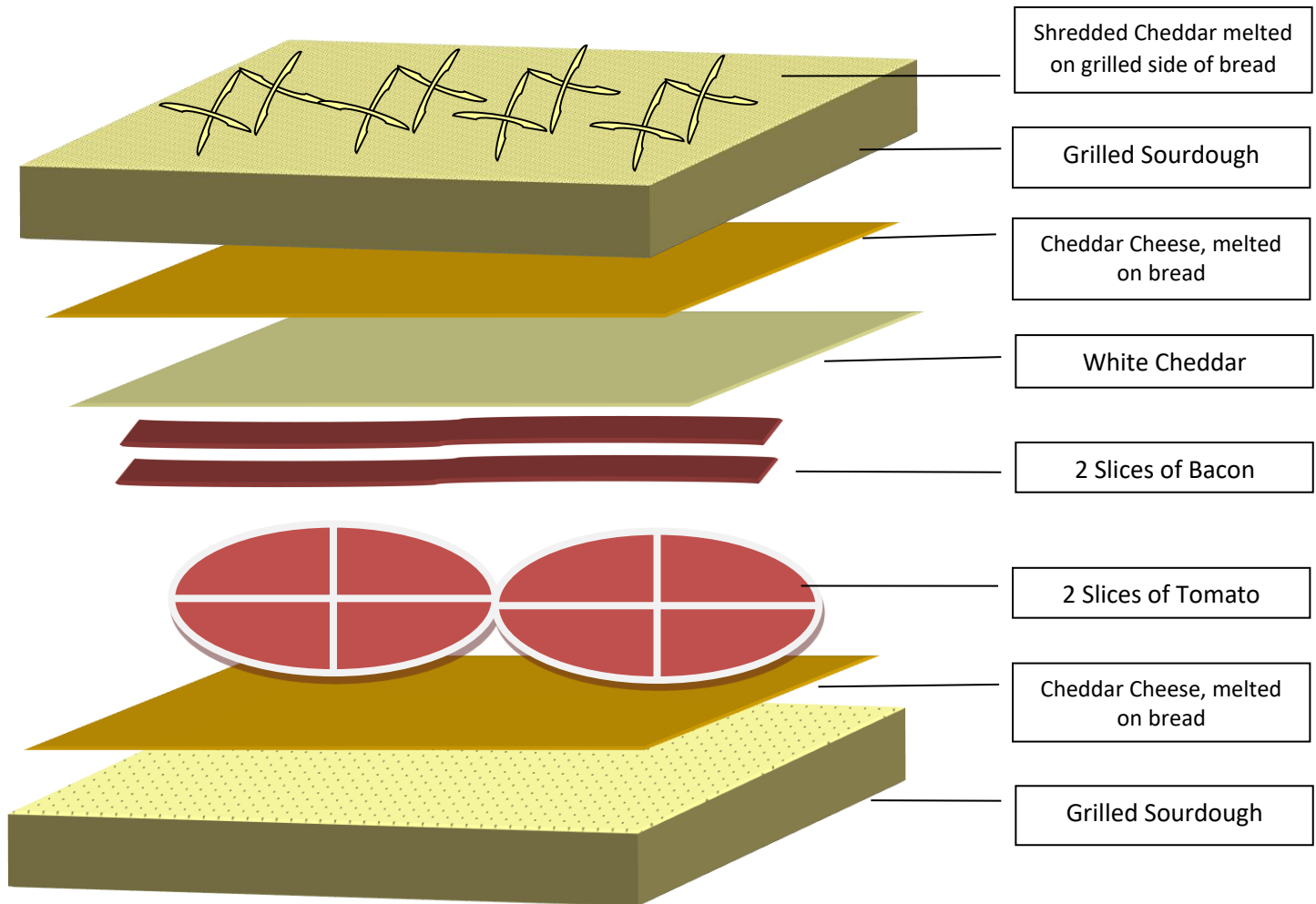
Western Tri Tip



Triple Cheddar

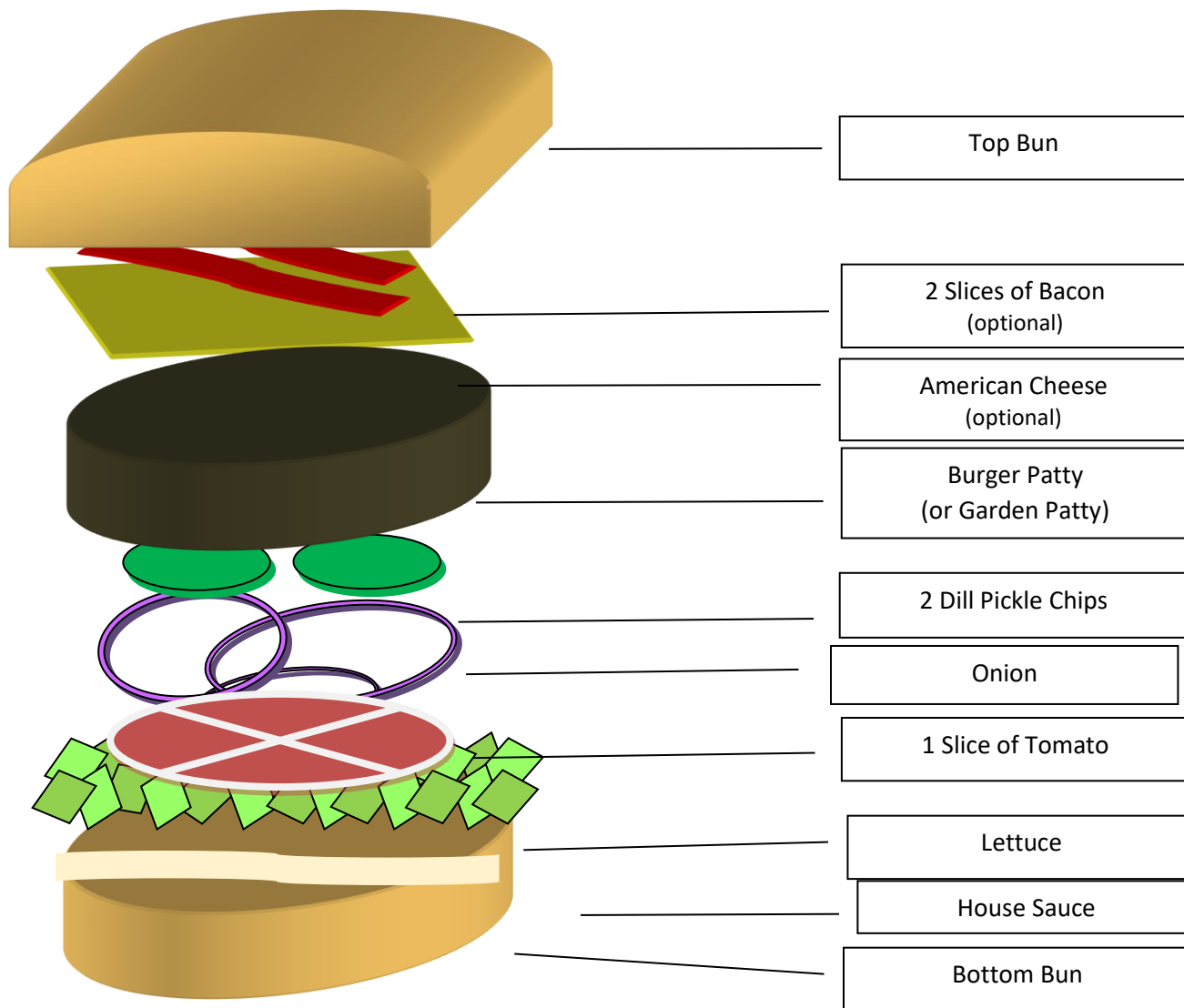


Better Cheddar

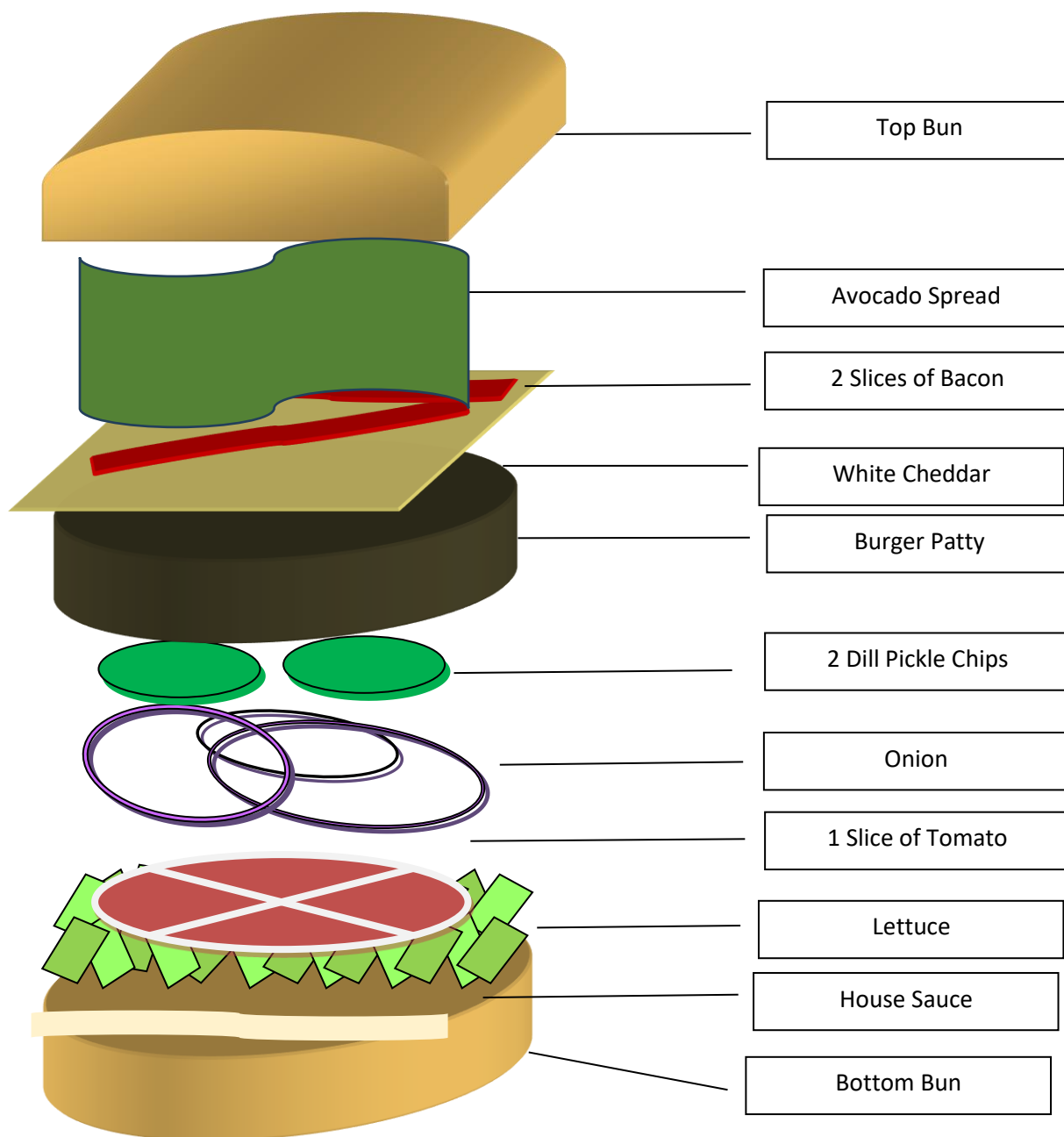


Classic Burgers

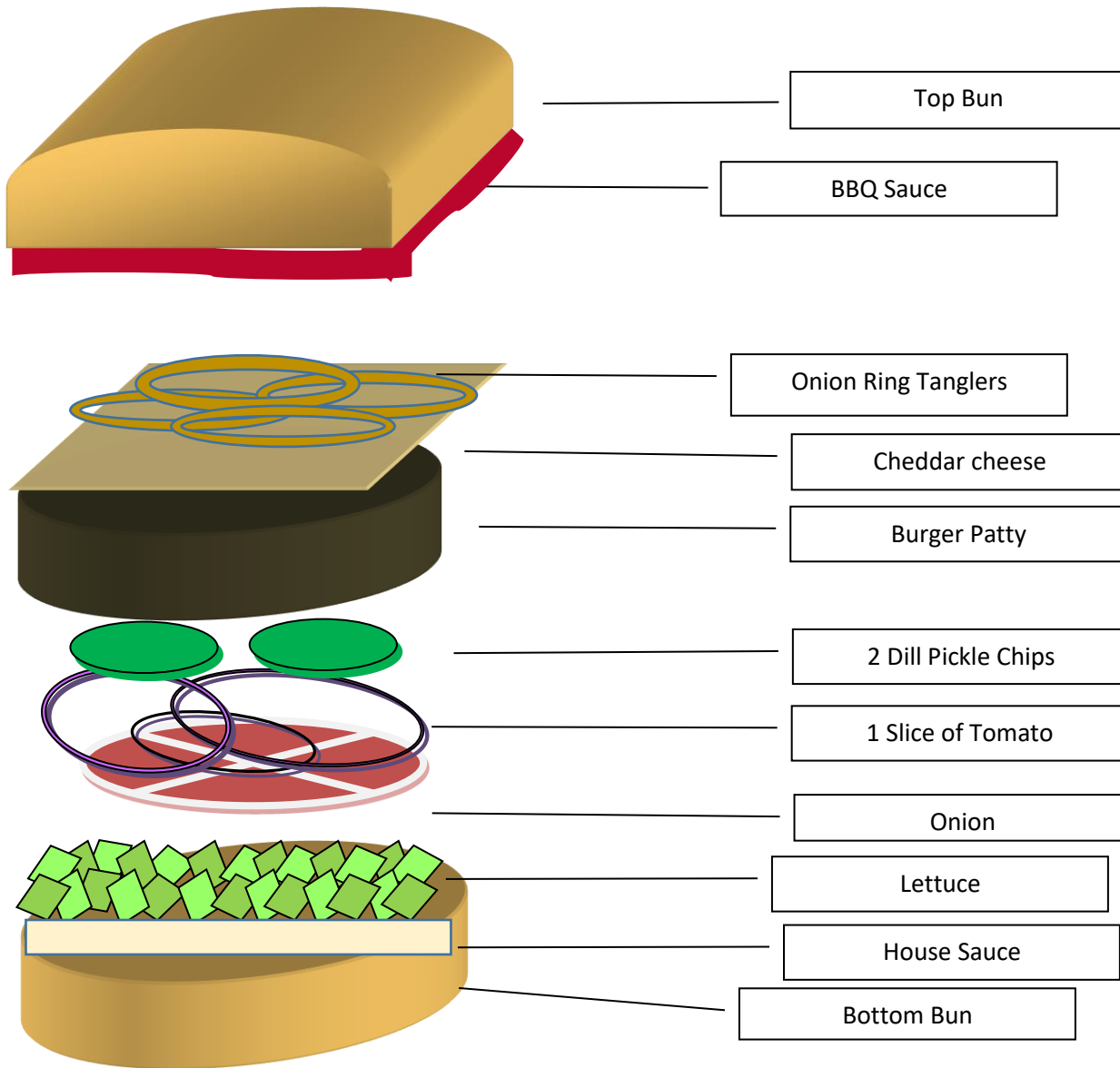
**This set up will be for all classic burgers including Hamburgers, Cheeseburgers, Bacon Cheeseburgers, and the Garden Burger



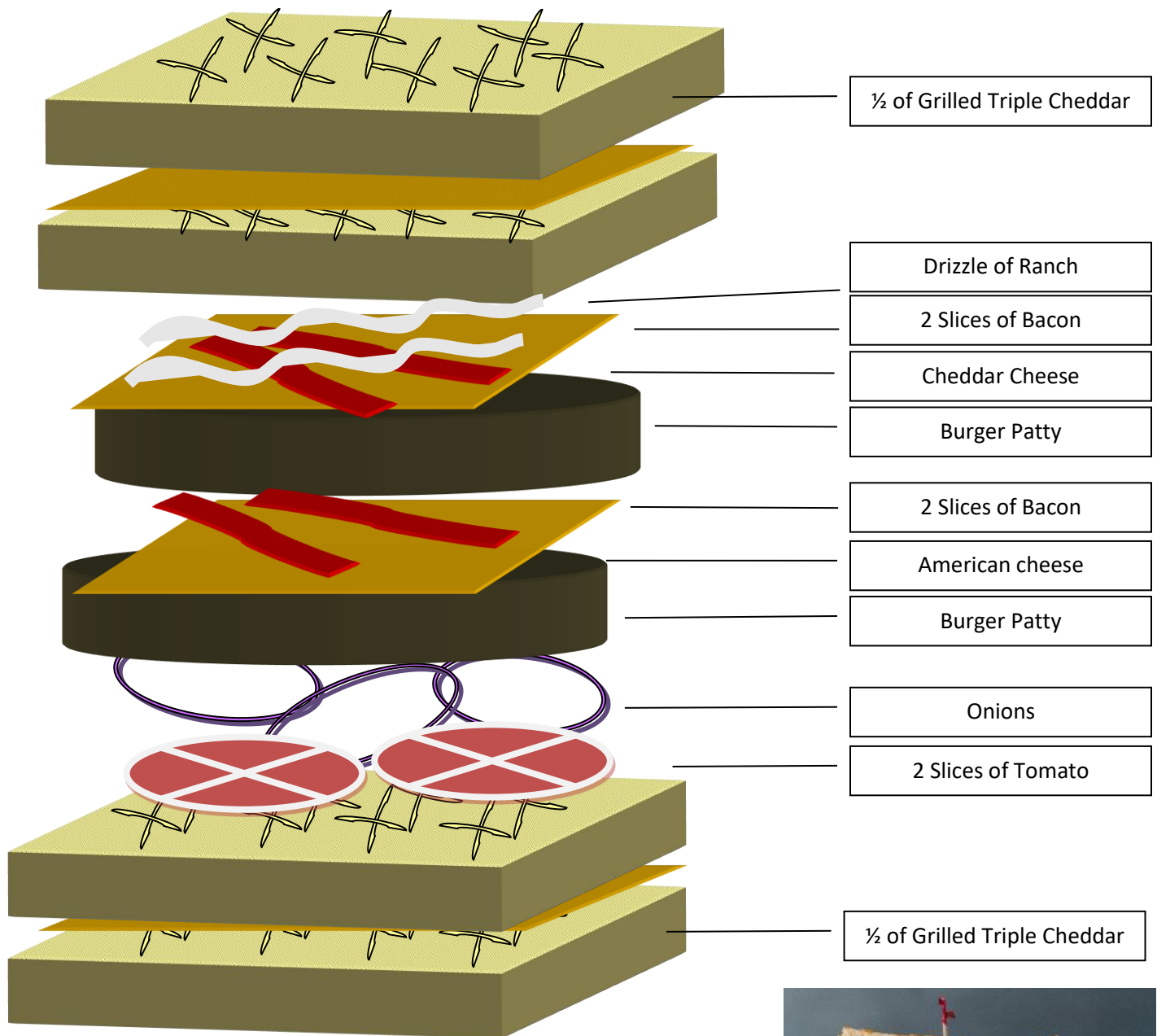
Cali Burger



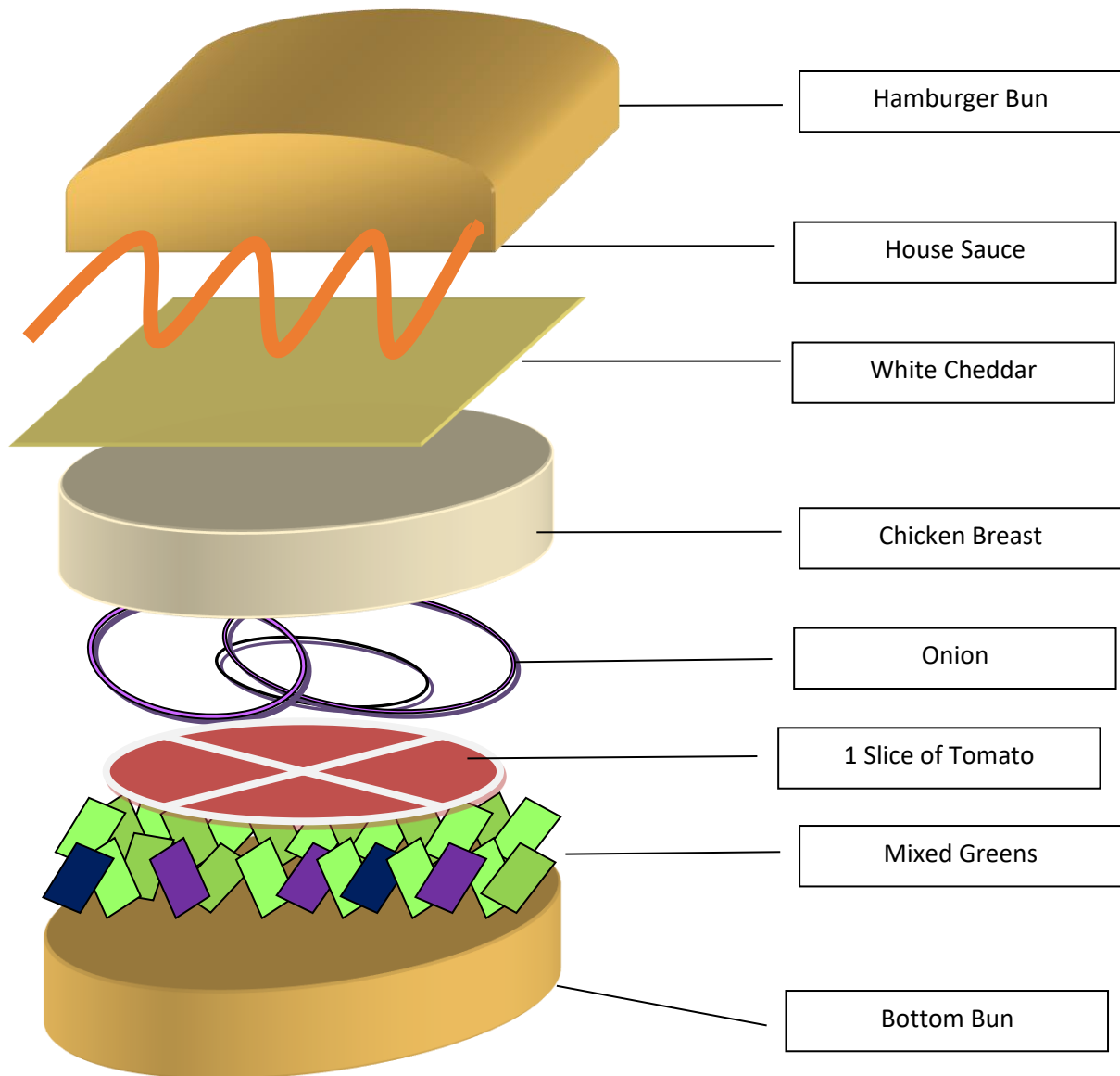
Cowboy Burger



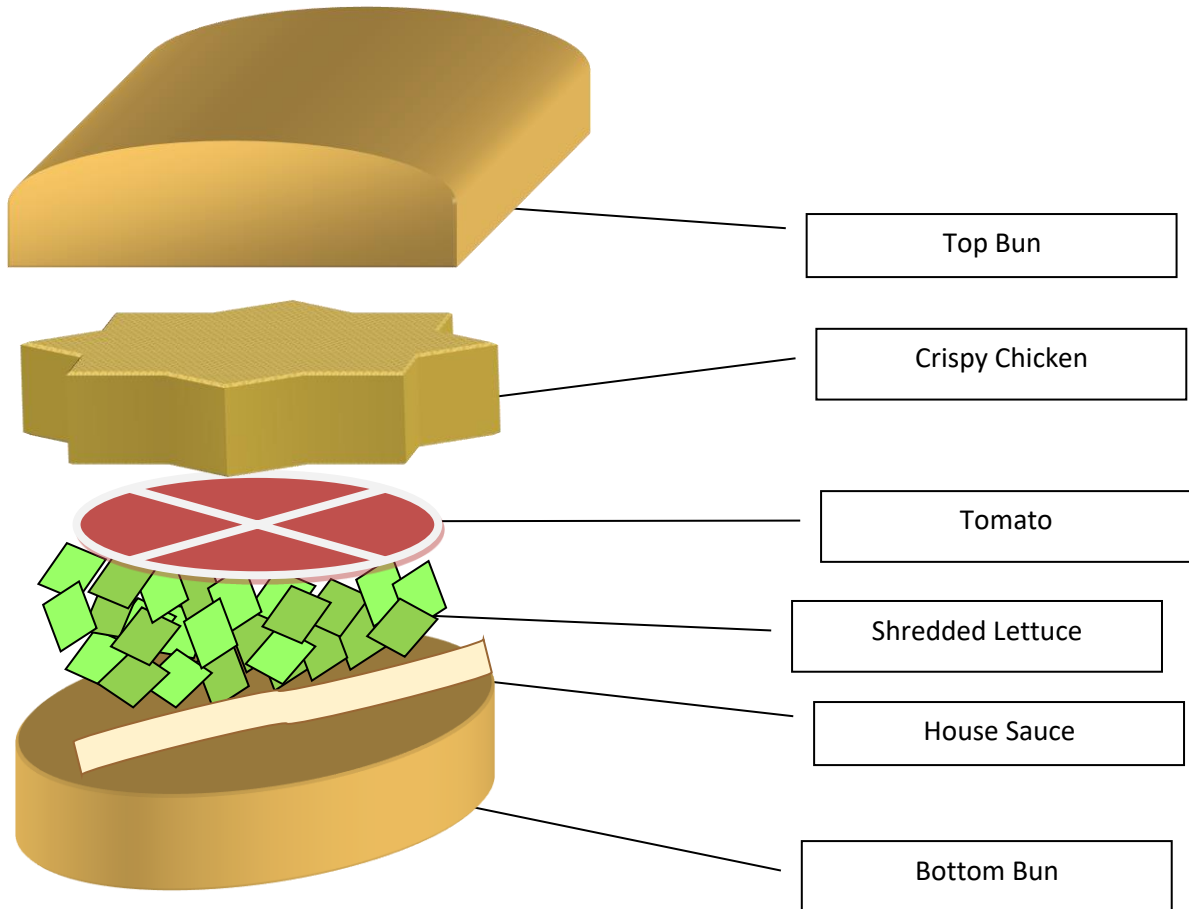
Daddy Dave's Burger



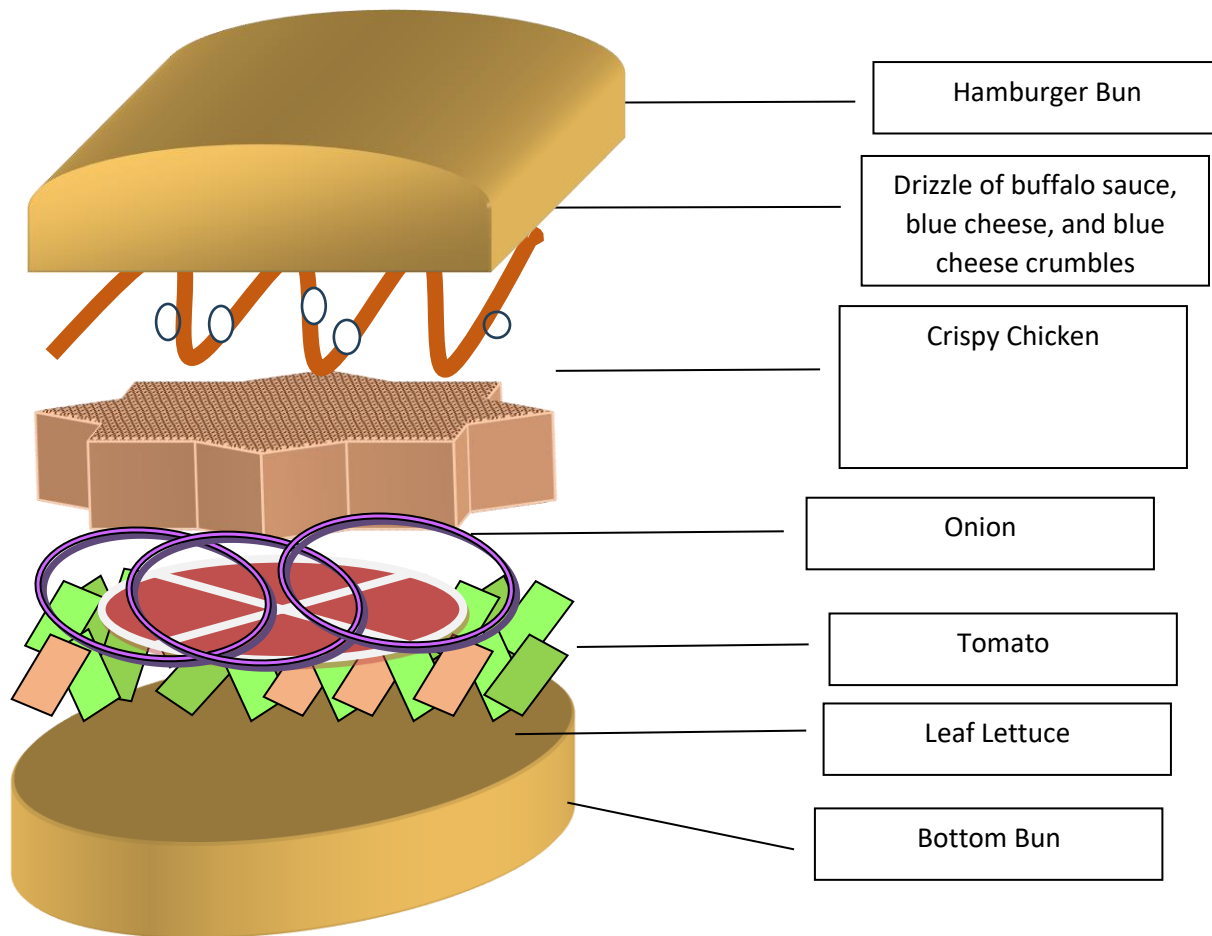
Chicken Sandiwch



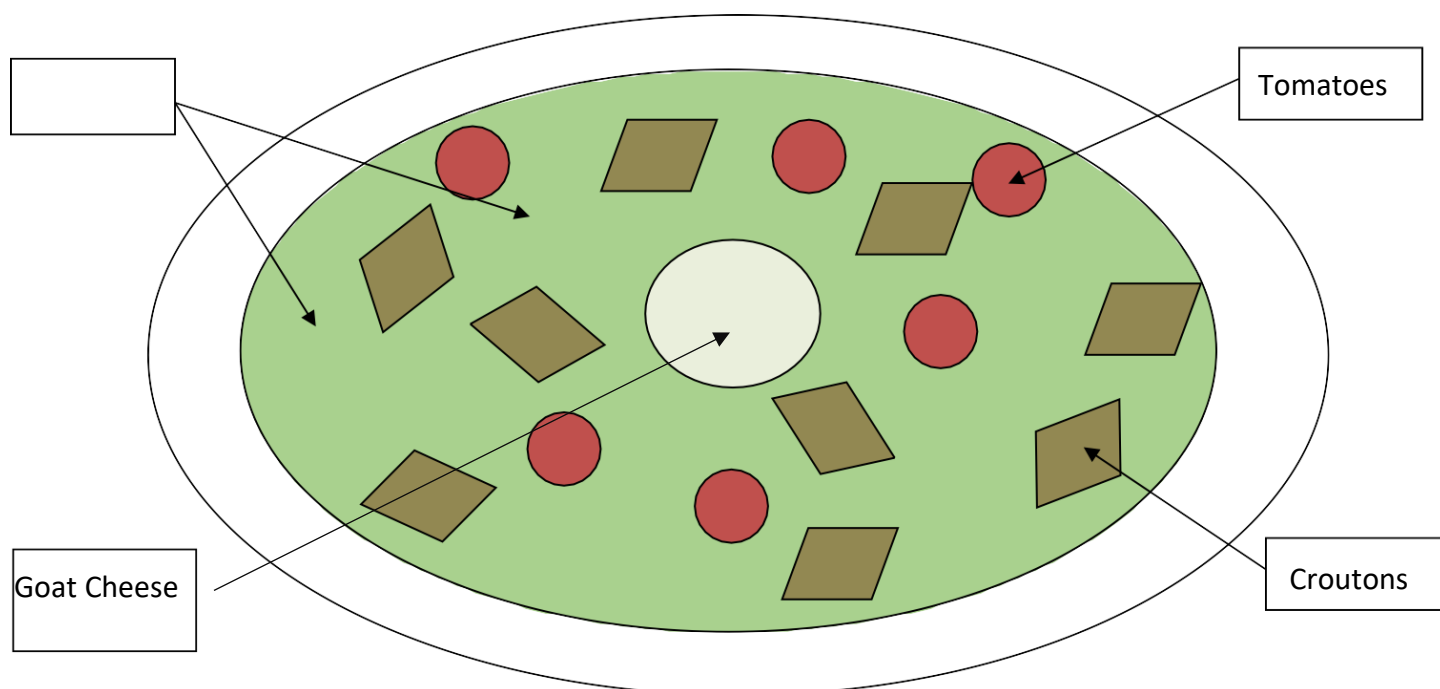
Grandpa Al's Crispy Chicken



Buffalo Chicken Sandwich



Little House Salad



Mixed Greens & Romaine Lettuce in SMALL SALAD

BOWL

Cherry Tomatoes – 3 halved

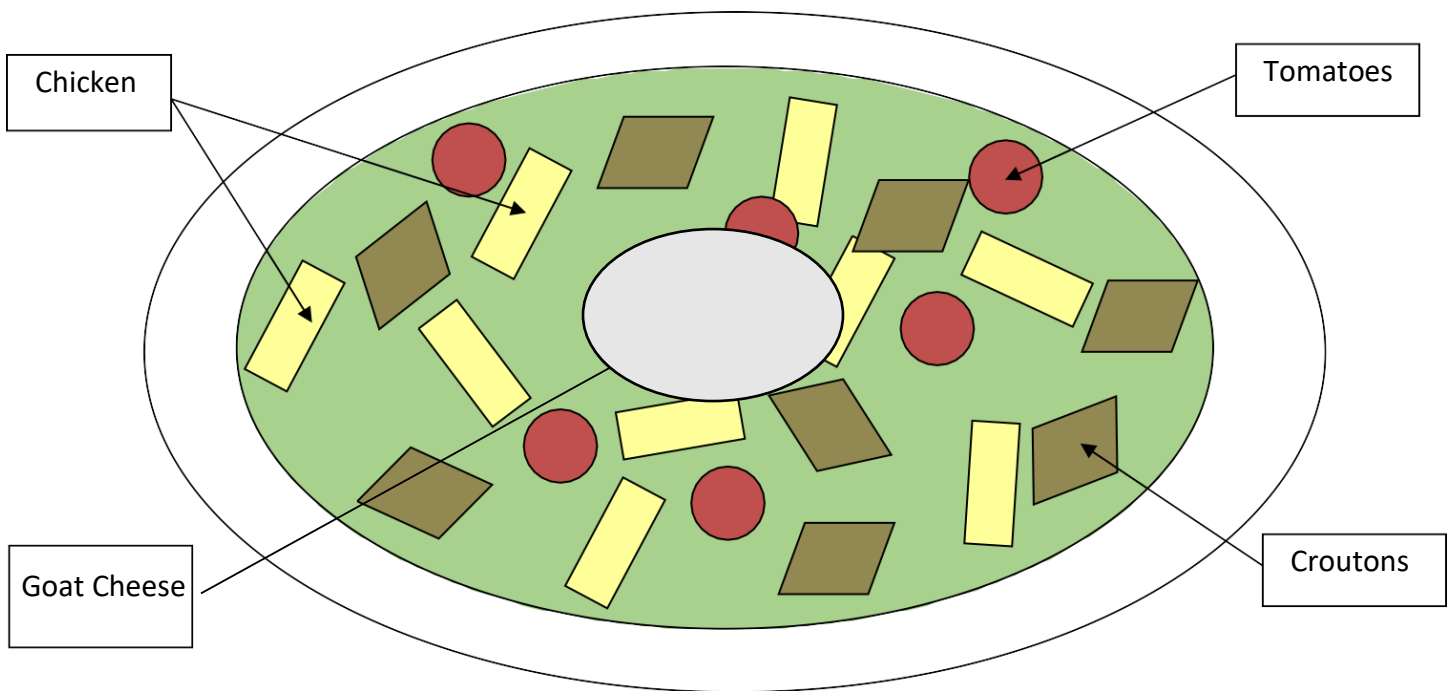
Goat Cheese – 1 scoop

Croutons – 1 scoop



Champagne Vinaigrette Dressing – served on side

Little House Salad w/ Chicken



Mixed Greens & Romaine Lettuce in SMALL SALAD BOWL

Fileted Chicken Breast – 4oz
pre-portioned

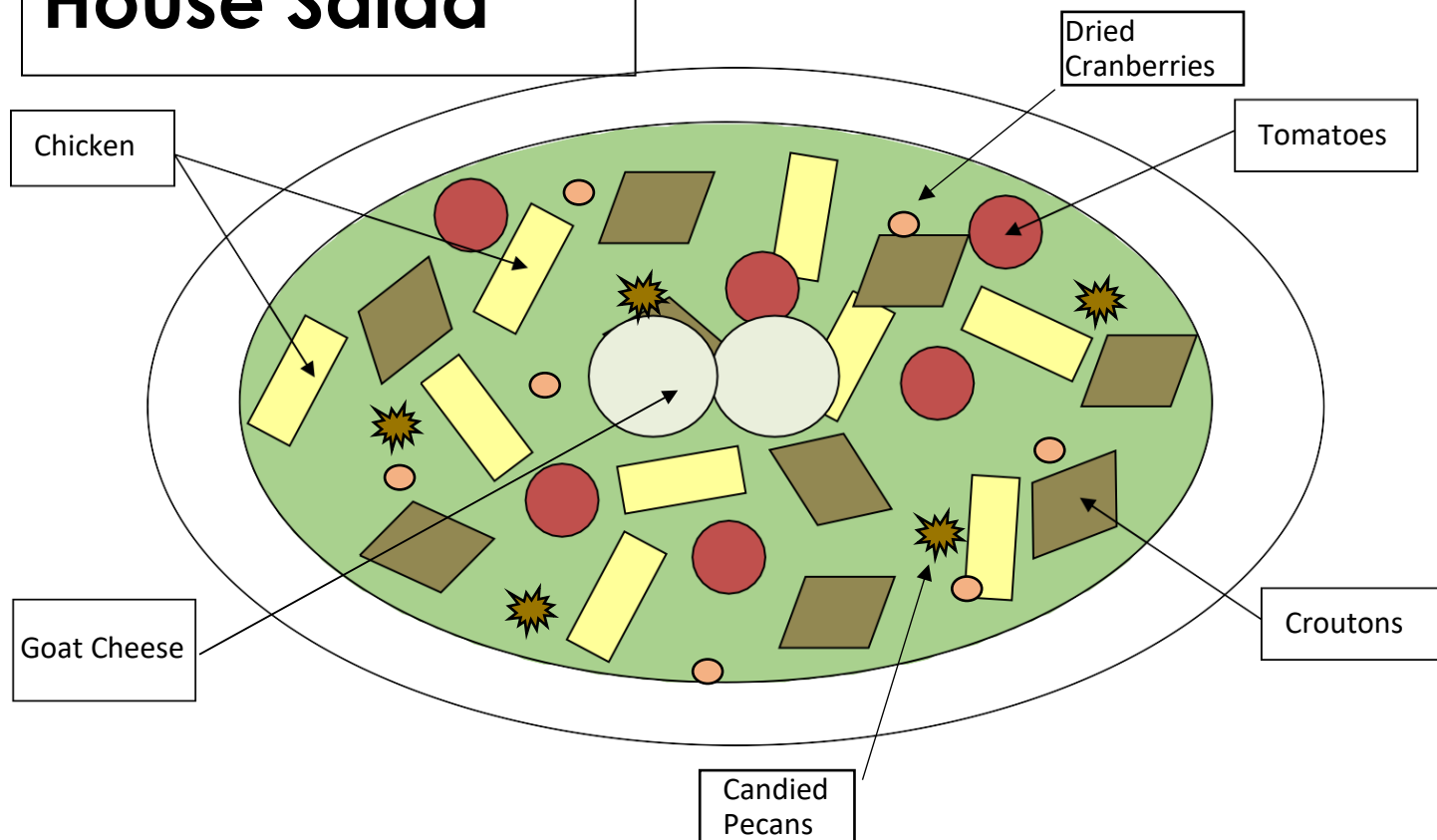
Cherry Tomatoes – 3 halved

Goat Cheese – 1 scoop

Croutons – 1 scoop

Champagne Vinaigrette Dressing – served on side

House Salad



Mixed Greens & Romaine Lettuce in LARGE SALAD BOWL

Fileted Chicken Breast – 4oz
pre-portioned

Cherry Tomatoes – 5 halved

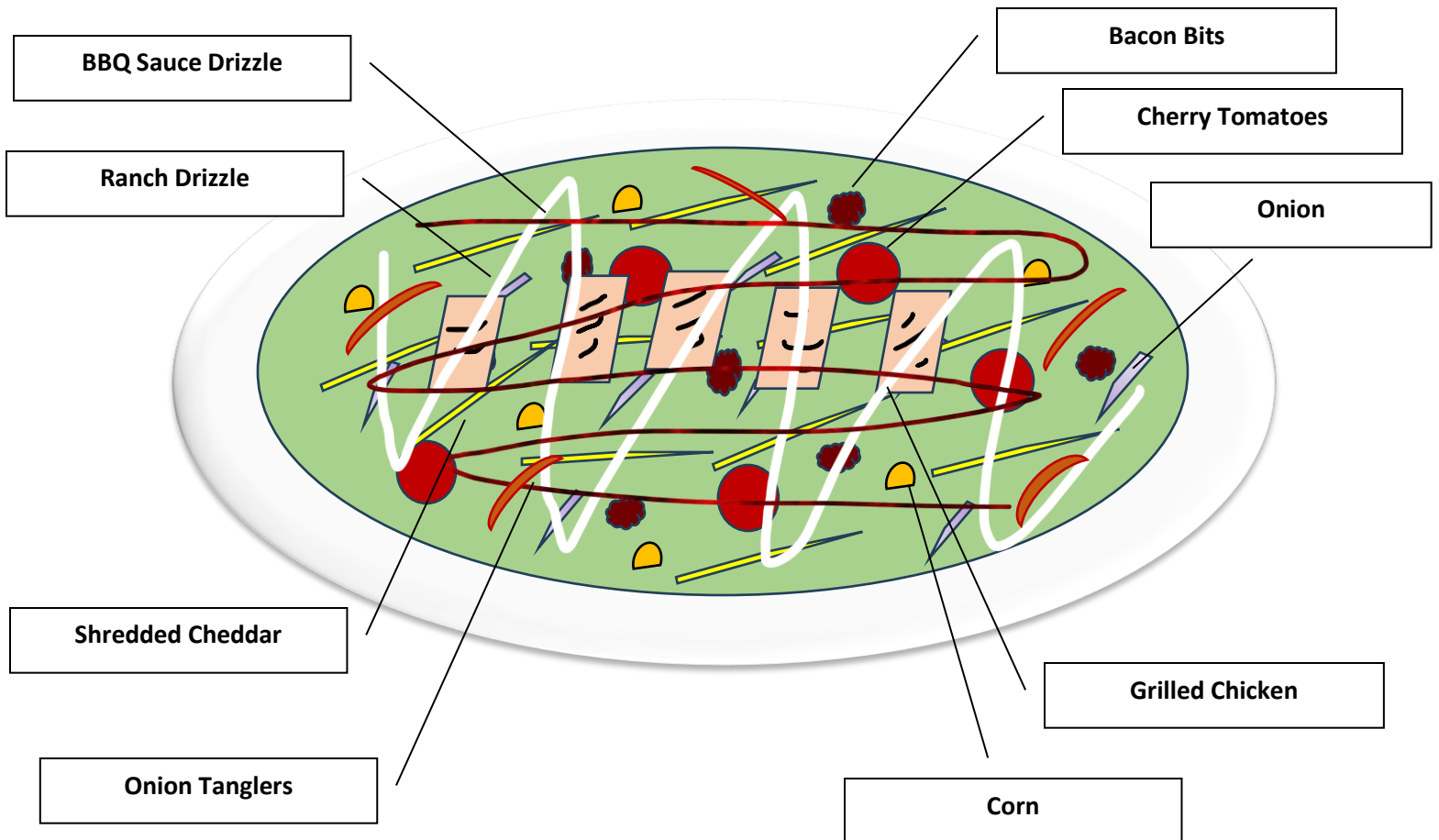
Goat Cheese – 2 scoops

Croutons– 1 scoop

Champagne Vinaigrette– served on side



BBQ Ranch Salad



Mixed Greens & Romaine Lettuce in LARGE SALAD BOWL

Fileted Chicken Breast – 4oz
pre-portioned

Cherry Tomatoes – 5 halved

Fried Onion Tangles

Corn – 1 scoop

Red Onion – Chopped pieces

Bacon Bits – 1 Scoop

Shredded Cheddar - Sprinkle

BBQ & Ranch Drizzle – Checkerboard



House Fries

- Start with a basket of fries in a bowl
- Add shredded cheddar cheese, and two slices of cheddar cheese on top.
- Microwave for 45 seconds.
- Add bacon and drizzle ranch all over.



Garlic Fries

- Start with a basket of fries in a silver bowl
- Add one spoonful of minced garlic, and a few shakes of garlic salt.
- Toss until all mixed together
- Transfer to a basket or box.

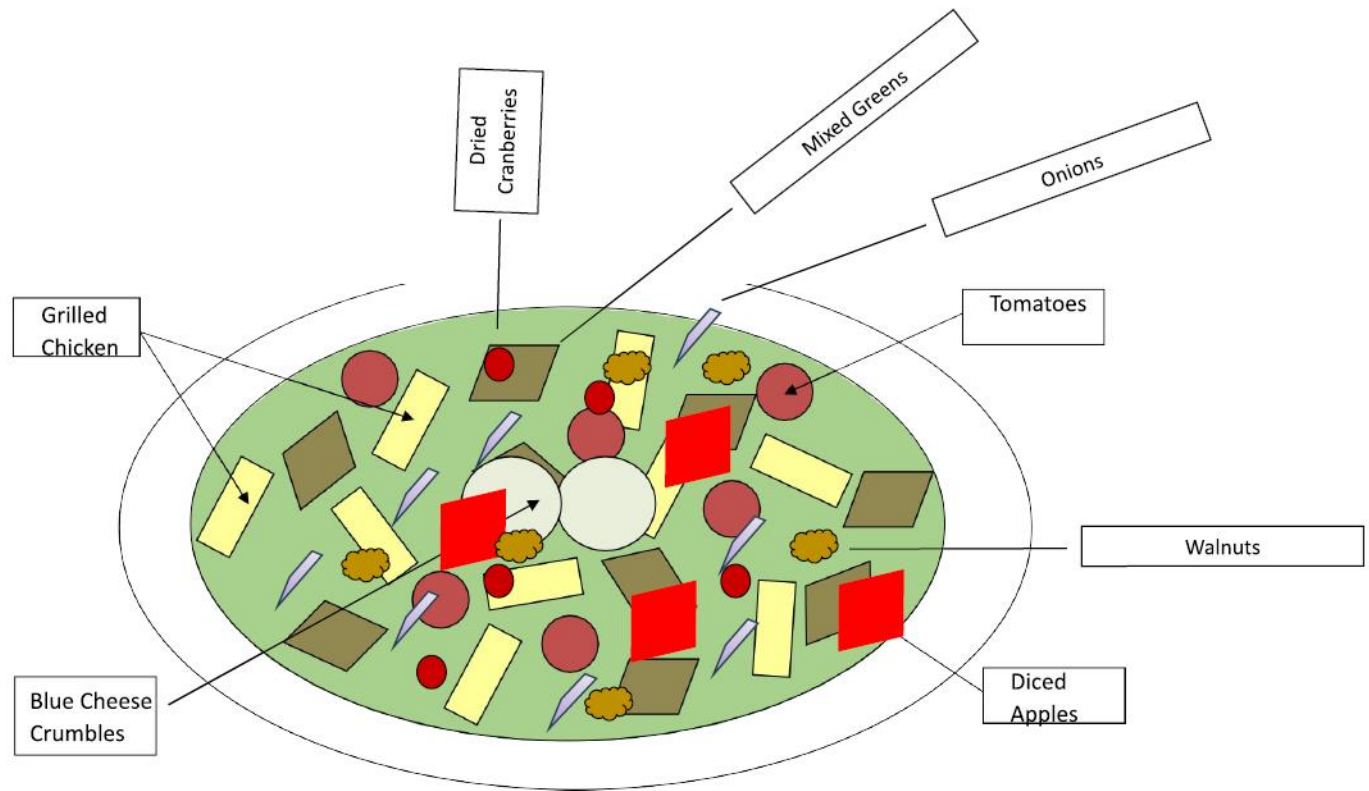


Parlor Fries

- Start with a basket of fries
- Drizzle blue cheese dressing on top
- Drizzle chili oil, red pepper flakes, and parsley



Harvest Salad



Mixed Greens in a LARGE SALAD BOWL

Fileted Chicken Breast – 4oz
pre-portioned

Cherry Tomatoes – 5 halved

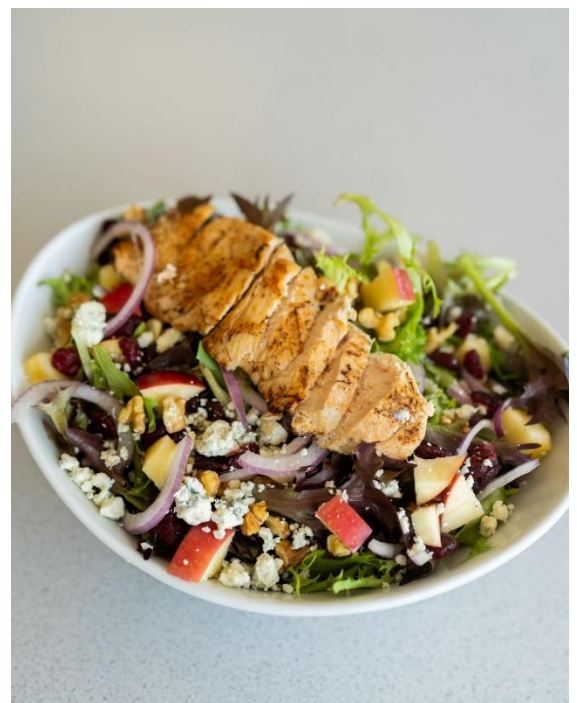
Blue Cheese Crumbles – sprinkle

Dried Cranberries – 1 scoop

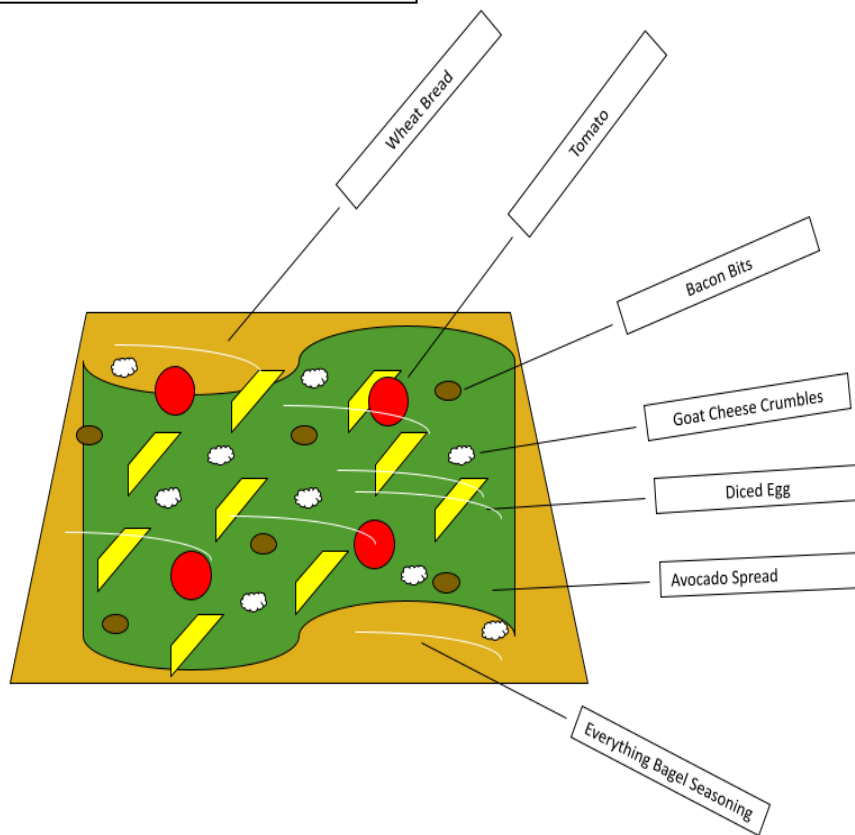
Diced Apples - 1 scoop

Walnuts - 1 scoop

House White Vinaigrette– served on side



Avocado Toast



Slice of Wheat Toast

Avocado Spread – 2 scoops

Tomatoes – 2 slices halved

Bacon Bits – 1 scoop

Goat Cheese Crumbles – sprinkle

Diced Egg – 1

Everything Bagel Seasoning - sprinkle

