



LUNCH

Gluten Free Options Available

Starter Plates

PEPPER & ONION QUESADILLA

Roasted red peppers, caramelized onions, mixed cheese, pico de gallo and sour cream.

PICO SEASONAL FLATBREAD

House fried tortilla chips, BBQ pork, four cheese mix, tomatoes, onions, drizzled with BBQ sauce and topped with guacamole, Pico de Gallo and sour cream.

NACHOS IN THE PARK

House fried blue corn tortilla chips, pepper jack and cheddar cheese, vegetarian chili and sour cream.

ROADHOUSE NACHOS

House fried tortilla chips, BBQ pork, four cheese mix, tomatoes, onions, drizzled with BBQ sauce and topped with guacamole, Pico de Gallo and sour cream.

Salads

SALMONNICOISE

GF Cold poached Salmon (6 oz) over pond house greens, black olives, haricot vert, grapefruit segments, hard boiled eggs and potatoes with crème fraîche. Tossed in a mustard tarragon vinaigrette.

HOUSE SALAD

Large romaine and arugula tossed with dried cranberries, toasted pecans, Gorgonzola cheese, carrots, cucumbers, tomatoes and red onion in a white balsamic vinaigrette.

STUFFED PEAR SALAD

Port wine poached pear stuffed with Gorgonzola, toasted almonds and dried cranberries. Presented with honeyed goat cheese and prosciutto tart. Finished with arugula and a cider vinaigrette.

CRISPY BRUSSELS SPROUT

Crispy Brussels sprouts with apples, bacon, Gorgonzola cheese, and a honey cider vinaigrette.