

- LUNCH -



Appetizers

Mussels

sambuca cream sauce and toasted focaccia \$14.95

Baked Artichoke Dip

artichoke hearts, creamy parmesan sauce and toasted pita chips \$9.95

Lobster Crabcakes

spicy corn remoulade

\$8.95 for 1 | \$15.95 for 2

Salads

- GLUTEN FREE- Local Gerber Chicken

local gerber chicken rubbed with our "barbeque butter" seasoning, slow roasted daily, shredded and served atop a bed of romaine and spring greens, with apples, pine nuts, goat cheese and dried Washington cherries tossed in our Dijon vinaigrette \$13.95

- GLUTEN FREE- Steak*

4 oz. hand cut filet mignon rubbed with our "black and bleu" seasoning served atop a bed of romaine lettuce with applewood smoked bacon, tomatoes, red onion, gorgonzola and scallions served with a side of our house made buttermilk ranch \$16.95

- GLUTEN FREE- Chicken Pecan

a generous amount of deliciously seasoned chunk chicken, celery, red onion, and toasted pecans tossed in mayo served atop a bed of spring greens with cucumbers and grape tomatoes \$11.95

Lobster Crabcake

a large pan seared lobster crabcake atop a bed of baby spinach, red onion, sundried tomatoes, and shaved parmesan cheese lightly tossed in our champagne vinaigrette and served with our spicy corn remoulade \$14.95

- GLUTEN FREE- Grilled Salmon*

a center cut Scottish salmon filet grilled to your specification atop a bed of spring greens, toasted pecans, and dried cranberries lightly tossed in our champagne vinaigrette and topped with feta cheese \$14.95

Asian Crispy Chicken

crispy chicken tossed in our sweet and spicy chili sauce served atop a bed of spring greens, fresh bell peppers and clementines lightly tossed in our soy vinaigrette and garnished with fried wontons, cilantro and peanuts \$11.95

"Each Dish is carefully composed, requests for substitutions are at the discretion of our Chef."

Soup

Soup of the Day

\$5.95

Quiche of the Day

a generous wedge of our house made quiche made with local swiss and fresh eggs, accompanied by fresh fruit and fresh baked bread \$11.95

Specialties

all sandwiches are served with our house made potato chips. substitute fries, fresh fruit or side salad for an additional \$1.99

The Coldwater Burger*

8 oz CAB burger, grilled to your specification, topped with cacciatta al tartufo cheese, thick cut applewood smoked bacon, fried onions and garlic truffle aioli with lettuce on a house made Kaiser roll \$12.95

Chicken Pecan Sandwich

a generous amount of deliciously seasoned chunk chicken, celery, red onion and toasted pecans tossed in mayo and served with green leaf lettuce on a house made croissant \$9.95

Charleston Crabcake Sandwich

a large pan seared lobster crabcake served with shredded lettuce and spicy corn remoulade between a toasted Kaiser roll \$11.95

Rueben

thinly sliced corned beef, juicy sauerkraut, local swiss cheese, and thousand island dressing pressed between two pieces of rye bread \$11.95

Smoked Salmon BLT

cold smoked salmon seasoned with "everything bagel" seasoning, thick cut applewood smoked bacon, crisp lettuce, tomato and avocado aioli served on two lightly toasted pieces of house made multigrain bread \$13.95

-VEGAN - Barbeque Sandwich

shredded hearts of palm tossed in our house made sweet and spicy barbeque sauce, tangy slaw and served on a house made multigrain roll \$12.95

"Fisch" Sandwich

hand cut walleye, breaded with our house made potato chips and fried to perfection served with crisp lettuce, tomato, sriracha aioli served on house made toasted Kaiser roll \$12.95

- GLUTEN FREE- items so marked are Gluten-Free. However, we are not a gluten free restaurant and can not ensure that cross contamination will never occur.

Specialty Beverages

Mint Iced Tea \$2.95 | Crimson Cup Coffee \$2.95 | Kombucha \$3.95

Nashville Fruit Tea \$2.95 | Craft Root Beer \$2.95 | Centr Sparkling CBD Drink \$3.95

20% gratuity will be added to parties of 8 or more

Owner: Nick Hoover

Executive Chef: Katy Fischer

*Items so marked can be ordered undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.