

LUNCH



The Grill

at quail corners

STARTERS

Seared Ahi 16 | organic spice encrusted | citrus slaw | serrano soy dipping sauce

Grilled Mozzarella 9 | sun-dried tomatoes | white wine | butter | garlic | green onion | shallot

Seafood Cocktail 16 | shrimp | prawns | crab | cocktail sauce | celery | lemon wedge

Antipasto 11 | Chef's choice cured meats and cheeses | marinated olive blend | pepperocini | crackers | honey | mustard

Seasonal Soup cup 6 | bowl 8 | the season's freshest ingredients

SALADS

House Salad 6 | romaine | mixed greens | seasonal vegetables | garbanzo

Szechuan Prawns 16 | colorful cabbage slaw | toasted mixed nuts | blue cheese | spicy vinaigrette dressing

Quail Cobb 19 | blackened tuna, grilled chicken or New York | blue cheese | avocado | tomatoes | egg | olives
hardwood smoked bacon | turkey | crisp greens | vinaigrette

Two Scoop Salad 12 | curried chicken, albacore tuna or shrimp | asparagus | carrots | vinaigrette

Classic Caesar 11 | baby romaine | parmesan | house dressing | roasted torn seasoned croutons
add chicken, prawns, New York steak or grilled salmon 8

Thai Chicken 15 | teriyaki glazed chicken breast | colorful cabbage | romaine hearts | mandarin oranges | mixed nuts
fresh herbs | spicy noodles | Thai peanut dressing

Chinese Chicken 15 | mandarins | almonds | wontons | celery | water chestnuts | bell peppers | spicy chili dressing

Louie-Louie 23 | prawns | shrimp | crab | tomato | asparagus | hard-boiled egg | crisp romaine | avocado

Sesame Seared Ahi 18 | mixed greens | sesame ginger dressing | bell peppers | water chestnuts | celery
crispy wontons | pickled ginger | soy | wasabi

Roasted Beet 12 | spinach | beets | avocado | feta | Chinese pea pods | chili-cumin dressing

Traditional Wedge 10 | chilled iceberg lettuce | blue cheese | hardwood smoked bacon | cherry tomatoes
Add to these salads grilled chicken, sauteed prawns, seared salmon or New York steak 9

SANDWICHES served with French fries, salad, cup of soup or fruit

Scoop Salad 9 | 1/2 7 | curried chicken or albacore tuna or shrimp | lettuce | tomato | mayonnaise | nine grain bread

Black Angus New York Sandwich 16 | charbroiled | gorgonzola | arugula | red onion | French roll | au jus

Grilled Angus Burger 13 | 1/2 pound burger | lettuce | tomato | onions | cheese | add avocado or
hardwood smoked bacon 2

California Chicken 13 | grilled chicken breast | lettuce | tomato | avocado | jack cheese | parmesan toast

Club 13 | roast turkey | hardwood smoked bacon | avocado | tomato | lettuce | mayo | sourdough toast

PIZZA / ENTREES add spinach, Caesar or house mixed green salad to any entrée 5

Margherita 15 | mozzarella ovolini | fresh tomato | basil

Tribeca 16 | Molinari salami | sausage | pepperoni | olives | cheese

Petrale Sole or **Chicken Piccata** 19 | rice | sautéed spinach | lemon caper beurre blanc

Grilled Salmon 19 | maple ponzu glaze | mushroom risotto | vegetable du jour

Atkins Plate 14 | 1/2 lb charbroiled burger or grilled chicken breast | hardwood smoked bacon | tomatoes | avocado
crumbled blue cheese | sautéed mushrooms | center plate

Tax not included. 18% gratuity added to parties of 6 or more. Minimum table service \$5 per person.
Split item charge \$3. Corkage fee \$15. Private room available for special events, Vino Reno.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness.