

Southern California Café & Bistro

The Lunch Menu

~ Soups ~

“Clubmade” Soup de Jour 4
Made Fresh Daily by Our Chefs

Classic “Blue Ribbon” Chili 4
Served w/Chopped Onions & Cheddar Cheese

New Orleans Seafood Gumbo 6
Shrimp, Crab, Oysters & Gulf Seafood in a Spicy N. O. Stew w/Okra & Andouille Sausage

~ Salads ~

The Cosmopolitan Salmon Salad 14
Fresh Pacific seared salmon on Baby mixed Greens, Boiled Eggs, Roasted New Potatoes,
Vine-Ripe Tomatoes, Green Beans
Drizzled with cabernet vinaigrette

Pan Seared Caribbean Chicken & Baby Spinach 10
Grapefruit, Avocado, Mango & Red Onions on Baby Spinach
Papaya Seed Vinaigrette

Chinese Chicken Salad 10
Bok Choy, Jicama, Iceberg Lettuce, Snow Peas, Almonds, Cashews, Wontons
Oil-Free Dressing

The Classic Cobb Salad 10
Grilled Chicken, Chopped Mixed Greens, Bacon, Chopped Egg, Tomato,
Avocado and Bleu Cheese Crumble Dress with Creamy Blue Cheese Dressing

Black & Blue Caesar Salad 10
“Toss to Order” Top w/Tenderloin Tips & Blue Cheese Crumble

B.B.Q. Chicken Salad 10
Sweet Corn, Black Beans, Jicama, Tomato, Cucumber, Jack Cheese and Tortilla
Chips Tossed with Ranch Dressing

Surfs-Up Chicken Salad 10
Grilled Chicken Breast, Spinach, Gorgonzola Cheese, Apples, Raisins and
Caramelized Walnuts served with Pineapple Vinaigrette

Southwest Chicken Taco Salad 10
Chicken Breast rubbed with “Clubmade” Southwest Seasoning, Iceberg Lettuce, Black Beans, Tomato, Avocado,
Cheese and Roasted Tomato Salsa in a Flour Tortilla Shell

Tempura Shrimp Salad 10
Jumbo Tempura Fried Shrimp (3) place on Asian Slaw Drizzled with Ginger Soy Vinaigrette

~ Pasta ~

Grilled Chicken & Vegetable Pasta w/Goat Cheese 12
Chop Grilled Chicken & Garden Vegetables Sautéed with Sun-dried Tomatoes and toss with Penne Pasta

Shrimp Scampi over Angle Hair 14
Sautéed Shrimp in Olive Oil, Garlic, Tomato, & Basil toss with Asparagus Tips & Broccoli Florettes

~ Sandwiches & Lunch Entrees ~

(All Sandwiches include choice of Fresh Fruit, French Fries, or Coleslaw)

Fresh "Club Roasted" Turkey Wrap 10

Slow Roasted Turkey, with Lettuce, Tomato, Caramelized Red Onion. Artichoke & Spinach Spread
Wrapped in Whole Wheat Tortilla

Grilled Chicken Quesadilla 10

Grilled Chicken, Bell Peppers & Melted Cheese on Flour Tortilla with Cilantro, Onions & Salsa
Served with Black Beans and Mexican Rice

Slow Roasted Salmon 14

Fresh Atlantic Salmon with a Red Miso Lemon Grass Broth, Wilted Spinach,
Turnips and Apples

NRCC Classic Club Sandwich

Three Decks High with Turkey, Lettuce, Bacon, Tomato, and Mayo

Blackened Fish Tacos 14

Three Soft Corn Tortillas filled with Blackened Halibut and a Side Salad with
Puebla Cilantro Sauce

Stir Fry Chicken over Sticky Rice 10

Stir Fry Chicken with Asian Vegetables in Ginger Garlic Sauce over Steam Sticky Rice

"Club Made" Chicken Enchiladas 10

Three Chicken Enchiladas with Mexican Rice, Black Beans, Guacamole and Sour Cream

Classic B.L.T.A 9

Bacon, Lettuce, Tomato and Avocado on Toasted Sourdough

Veggie Lovers Pizza & Garden Salad 12

Fresh Bake Pizza top with Peppers, Onions, Mushrooms, Roma Tomatoes & Broccoli
House Salad w/Choice of "Clubmade" Dressing

Classic Maryland Crab Cake "Melt" 14

Fresh East Coast Crab Cake, Grilled Tomato & Cheddar Cheese
Served on a Spicy Cajun Tarter Toasted English Muffin

Philly Cheese Steak Hoagie 11

Fresh Shaved Sirloin Quickly Sautéed w/Peppers & Onion
Melted Provolone Cheese

English Pub Fish and Chips 14

Beer-Battered Fresh Pacific Halibut served with French Fries, Malt Vinegar & Tartar Sauce

NRCC Certified Angus Burger 9

Half Pound Burger, Char Grilled to Perfection served with Lettuce, Tomato
and Sliced Onion served on a Toasted Bun

Grilled Chicken Panini Cordon Bleu 10

Grilled Chicken top w/Black Forest Ham, Swiss Cheese, Field Greens and Tomato

The Rancher BBQ Tri Tip Sandwich 12

Our Own Memphis Style BBQ, Char-Grilled, Sliced Thin and placed on a Garlic toasted Roll

Respectfully Submitted:
Chef Robert K. Bell CEC
22nd June 2008