
APPETIZERS

Chipotle Queso & Chips - Tortilla chips served with creamy house made chipotle queso \$7.95

3-Cheese Quesadillas - Grilled peppers and onion, shredded Parmesan, Cheddar and Monterey Jack cheeses, served with sour cream and salsa \$7.95
Add chicken \$8.95 | Add beef \$9.95

Crispy Shrimp - Half dozen crispy shrimp served with red chili chipotle aioli \$9.95

BBQ Pulled Pork Sliders - Pulled pork and BBQ sauce on a sweet homemade bun \$9.95

Bacon Wrapped Scallops - 2 bacon wrapped scallops pan-seared with basil pesto \$13.95

Volcano Nachos - Texas size serving of chips, cheese, black beans, pico de gallo and choice of chicken or beef with Jalapeños, salsa and sour cream \$11.95

Chicken Fried Chicken - hand-battered chicken breast strips topped with rich cream gravy \$9.95

Onion Rings - Hand-battered onion rings fried to crispy perfection, served with Passionfruit-Jalapeño ketchup made from Chef Luigi's secret recipe \$8

Fried Avocados - Hand battered avocados served with homemade wasabi-lime ranch \$7.95

Calamari Romana - Served with marinara sauce and garlic parsley aioli \$9.95

Sampler Platter - 3 crispy chicken strips, 2 fried avocado slices and calamari served with homemade ranch dressing and marinara sauce \$11.95

SOUP

Soup of the day - ask your server
Cup \$4.95 | bowl \$5.95

Cream of tomato basil soup - prepared daily
Cup \$4.95 | bowl \$5.95

SALADS

House - Romaine with tomatoes, red onions, radish & hard-boiled egg \$6.95 | Add grilled chicken \$3

Santa Fe Salad - Lettuce, Cilantro-lime grilled chicken, fresh corn, black beans, cheese, tortilla strips, tomato, avocados and taco seasoning, served with Ranch \$9.95

Cobb Salad - Romaine lettuce with grilled chicken, crispy bacon, hard-boiled egg & blue cheese \$9.95

Caesar Salad - Romaine tossed with traditional Caesar dressing, Parmesan cheese and croutons \$6.95
Add grilled chicken \$3

Chef Salad - Crispy romaine, turkey, ham, tomatoes, eggs, shredded cheese and croutons \$9.95

Greek Salad - Romaine Lettuce, Tomatoes, Cucumbers, Bell Peppers, Onion, Kalamata Olives, Feta Cheese \$7.95

Crispy Chicken Salad - Romaine topped with crispy chicken, avocado, bacon, hard boiled eggs, Roma tomatoes, shredded cheese, and pineapple.
Dressed in a Honey Mustard vinaigrette \$9.95

Housemade Dressings: Balsamic, Caesar, French, Ranch, Thousand Island, Avocado Chipotle Ranch, Red Wine Vinaigrette, Honey Mustard Vinaigrette

FLATBREAD

Flatbread Pizzas baked fresh to order on a 12" crust

Hawaiian - Pizza sauce, Canadian bacon & pineapple \$10

Create your own - Choice of 3 toppings + Mozzarella: Pepperoni, sausage, ham, bacon, ground beef, mushroom, tomato, peppers, onions, Jalapeños, green olives, garlic, fresh basil, pineapple, extra cheese.

*Extra toppings .50 each

PIZZA

12" thick crust pizza - Allow 20 minutes cooking time

Create your own: Choice of 3 toppings + Mozzarella: Pepperoni, sausage, ham, bacon, ground beef, mushroom, tomato, peppers, onions, Jalapeños, green olives, garlic, fresh basil, pineapple, extra cheese. \$15

*Extra toppings .50 each.

SANDWICHES

Featuring Chef Luigi's homemade breads, rolls and buns made fresh daily. All sandwiches served with choice of one side item: French fries, sweet potato fries, sautéed vegetables, potato chips or fruit cup. Substitute side item with a side salad, baked potato or cup of soup for \$1.

Half lb. Burger - Grilled half pound patty cooked to order with lettuce, tomato, onions, & pickles on a choice of Kaiser, Jalapeño cheddar or wheat bun \$12
Add cheese, bacon or avocado \$1.00

Black Bean Burger - Chipotle vegetarian meatless burger served with lettuce, tomatoes, onions and pickles on a homemade bun \$12

Open Faced Turkey Sandwich - Roasted turkey topped with homemade turkey gravy on marbled rye bread \$12

Winter Wrap - Tomato basil tortilla with turkey, bacon, avocado, romaine lettuce, tomatoes, dried cranberries, shredded Colby and Cheddar Cheese and Balsamic Honey Mustard dressing \$12

Crispy Jalapeño Burger - Half pound burger topped with crispy Jalapeños, Monterey Jack cheese, lettuce, tomatoes, pickles, on a Jalapeño Cheddar bun \$12

Texas Rib Eye Sandwich - Fried rib eye served with caramelized onion, horseradish cream and Swiss cheese on a house Jalapeño cheddar bun \$12

Classic Reuben Sandwich - Corned beef topped with sauerkraut, Swiss cheese and Thousand Island dressing, served on grilled rye bread \$12

The Retreat's Panini - Grilled chicken or fresh vegetables on rustic Italian bread with mozzarella and basil pesto. Chicken \$12 | Vegetable \$9.95

Classic Club - Ham, turkey, bacon, Swiss, cheddar, lettuce and tomato on rustic Italian bread \$12

Southwest Grilled Chicken Sandwich - Spicy grilled chicken breast with Monterey Jack cheese, bacon, sliced avocado, tomato, lettuce and chipotle mayo on Jalapeño cheese bread \$12

Adult Grilled Cheese Sandwich - A classic with four different kinds of cheese: Cheddar, Swiss, Monterey Jack and American \$9.95

ENTREES

Lemon Gin Dill Salmon - Sautéed salmon with creamy lemon gin dill sauce served with Parmesan risotto and seasonal vegetables \$19

Black Angus Filet of Beef Tenderloin
7 oz. beef tenderloin with green peppercorn cream sauce, baked potato and seasonal vegetables \$32

Pasta Rustica - Penne pasta with vodka infused tomato-basil sauce topped with Parmesan cheese and homemade grilled bread \$10.95
Add chicken \$14.95 | Add shrimp \$18.95

Fettuccine Piccata
Fettuccine with lemon caper butter sauce, topped with Parmesan cheese and served with grilled bread \$10.95
Add chicken \$14.95 | Add shrimp \$18.95

Salisbury Steak with Mushroom Gravy
House made beef patty topped with mushroom brown gravy, mashed potatoes and seasonal vegetables \$14.95

Chilean Seabass - Grilled Seabass topped with Blackberry-Dijon Sauce, served with Parmesan Risotto and Seasonal Vegetables \$32

Sliced Sirloin - An 8 oz. grilled sirloin with homemade brown gravy, served with a baked potato and seasonal vegetable \$18.95

Chicken Fettuccine Alfredo - Chicken smothered with Alfredo sauce on a bed of fettuccine \$14

Chicken Fried Steak - Large portion of hand-breaded lean beef, served with mashed potatoes, homemade cream gravy and seasonal vegetables \$14.95

DESSERT

*All desserts feature Chef Luigi's own recipes.

Pomegranate Cheesecake \$7.95
Spiced Drunken Cake \$6.95

Strawberries Cinelli \$7.95
Flambé of strawberries with Bourbon and Brown Sugar topped with Vanilla Bean ice cream

Dome Ganache Chocolate Cake \$6.95
Special creation from Chef Luigi

Grand Mainer Crème Brulee \$7.95