



## Lunch Selections

### Starters

#### Smoked Salmon Tostada

Alaskan Smoked Salmon with Black Bean - Avocado Relish,  
Crispy Wonton Skins and Cotija Cheese  
\$ 12

#### Jumbo Shrimp Margarita

(Carb Conscious) 

Citrus Poached Jumbo Shrimp, Chili Cocktail Sauce and Avocado Salsa Fresca  
\$ 14

#### Fried Onion Petals

Crispy Fried Sweet Onions, Cajun Ranch and Herb Aioli Dipping Sauces  
\$ 9

### Salads

#### Mediterranean Chicken Salad

Marinated Grilled Free Range Chicken, Seasonal Vegetables, Garden Greens,  
Whole Wheat Crouton, Fresh Mozzarella Cheese and Red Wine Vinaigrette  
\$ 13

#### Local Heirloom Tomato Salad

(Low Fat)

Baby Spinach, Panela Cheese, Grilled Crostini, Basil Pesto Vinaigrette  
and Aged Balsamic  
\$ 12

#### Southwest Caesar Salad

Young Romaine Leaves, Sweet Onion and Cilantro Tossed with Cotija Cheese,  
Crispy Tortilla Strips  
\$ 12

#### Pacific Rim Style Chicken Salad

Grilled Chicken Breast, Napa Cabbage, Asparagus Tips, Roasted Peanuts,  
Crispy Won Tons, Soy Ginger Peanut Dressing  
\$ 14

### Sandwiches

#### Barbeque Pork Sandwich

Tender Slow Roasted Barbeque Pork in Sweet Honey BBQ Sauce on  
Hawaiian Challah Bun  
\$ 13

#### Turkey Club

Roasted Turkey on Toasted Sourdough with Roma Tomato, Fresh Lettuce  
and Applewood Smoked Bacon  
\$ 12

#### Toasted Italian Deli Sandwich

Traditional Artisan Deli Meats with Melted Provolone Cheese, Pepperoncini,  
Shredded Lettuce, Herb Aioli on Toasted Garlic Baguette  
\$ 14

#### Herb Roasted Chicken Sandwich

Tender Roasted Chicken Breast, Vine Ripened Tomato, Butter Lettuce  
and Boursin Cheese Spread on Grilled Herb Focaccia Bun  
\$ 15

### Soups

#### Chefs Soup of the Day

Cup \$ 6

Bowl \$ 8

#### Blue Sage Tortilla Soup

Simmered Chicken Broth, Fresh Cilantro, Fresh Zucchini, Subtle Chilies,  
Corn Tortilla Strips and Served with Lime

Cup \$ 7

Bowl \$ 9

#### Soup and Half Sandwich of the Day

Ask Your Server About our Chef's Selection of Daily Sandwich with  
Fresh Made Soup  
\$ 12

### Burgers

#### Blue Sage Burger

½ Pound Black Angus Grilled Beef Burger, Point Reyes Bleu Cheese and  
Sautéed Mushrooms with Cowboy Onions  
\$ 13

#### Desert Ridge Angus Burger

½ Pound of Fresh Ground Black Angus Beef, Wisconsin Sharp Cheddar  
Cheese, Applewood Smoked Bacon  
\$ 12

### Southwest Signatures

#### Southwest Vegetarian Pasta

Al Dente Penne Pasta Tossed With Sautéed Seasonal Vegetables and  
Roasted Poblano Cream Sauce  
\$ 14

#### Seared Ruby Red Trout

(Low Cholesterol)

With Chefs Salad Greens, Golden Raisins, Green Apples, Spiced Pecans,  
and Honey Lavendar Vinaigrette  
\$ 15

#### Garden Herb Marinated Tofu

Pan Seared Firm Tofu with Sautéed Seasonal Vegetables on  
Warm Mediterranean Couscous  
Garnished with Herb Oil and Micro Greens  
\$ 13

#### Blue Sage Fajitas

Cast Iron Seared Peppers, Onions, Fresh local made Tortillas, Spanish Rice,  
Charro Beans, Served with Your Choice Of:

Adobo Chicken \$ 15

Cilantro Marinated Beef \$ 16

Sautéed Vegetables \$ 13

18% gratuity will be added to parties of 8 or more.

Chef de Cuisine Sam Murillo

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