

APPETIZERS



**CRAB SPINACH AND ARTICHOKE DIP**  
Creamy crab, spinach and artichoke dip topped with Parmesan cheese and served with garlic toast ..... 7

**POT STICKERS**  
Chicken dumplings, with authentic Asian spices, fried and served with soy ginger dipping sauce ..... 7  
*Lighter portion* ..... 4

**BEEF TENDERLOIN LOLLIPOPS**  
Beef tenderloin lightly seasoned and grilled to order and topped with a savory truffle sauce ..... 7

**ITALIAN MEATBALLS**  
House-made meatballs topped with a zesty marinara sauce and served with garlic toast ..... 7  
*Lighter portion* ..... 4

**SEASONAL VEGETABLE CRUDITÉS**   
An assortment of raw fresh vegetables with homemade buttermilk ranch ..... 3

**SHRIMP COCKTAIL**   
Lightly poached shrimp served with zesty cocktail sauce ..... 6  
*Lighter portion* ..... 3

**GARLIC CHEESE BREAD**  
Herb buttered artisan bread topped with mozzarella cheese and melted to golden brown, served with marinara sauce ..... 3



FROM THE GRILLE

*All items from the grille, with the exception of the lighter portion, includes choice of two sides. Dinner rolls available per request.*

**WHISKEY GLAZED CHICKEN**  
Grilled chicken breast filets finished with house-made whiskey glaze ..... 11  
*Lighter portion (one side)* ..... 7

**CITRUS AND HERB SALMON**   
Atlantic salmon perfectly seasoned, grilled and topped with citrus herbed butter ..... 12

**BALSAMIC CHERRY PORK CHOP**  
Frenched bone-in pork chop grilled to order then topped with a balsamic cherry sauce ..... 12

**FILET MIGNON**  
5 oz USDA Choice beef filet, hand-cut and grilled to order .... 15  
*Add sautéed mushrooms or onions for an additional 1.50 each*



**COCONUT SHRIMP**  
Coconut crusted shrimp fried until golden and served with a sweet dipping sauce with choice of two sides ..... 11

**SIDES** (2)  
Garlic Smashed Yukon Gold Potatoes  
Baked Potato  
Natural Cut Fries  
Onion Rings  
Wild Rice  
Candied Carrots  
Seasonal Fresh Vegetable   
Fresh Fruit   
House Salad (add 1)   
Fuji Salad (add 2)  
Fall Superfood (add 2)

ENTREES

**CHEF’S FEATURE**  
Ask your server for today’s daily selection ..... Market

**BASIL AND SWEET POTATO GNOCCHI**  
Potato gnocchi with grape tomatoes, spinach, and tossed in basil pesto sauce served on a bed of sweet potato puree ..... 8

**SMOKED GOUDA MAC AND CHEESE**  
Cavatappi noodles tossed with ham and a Gouda cream sauce, topped with toasted bread crumbs, scallions and cheddar cheese ..... 10  
*Lighter portion* ..... 6



HANDHELDS

All handheld selections are served with choice of one side.

BUILD YOUR OWN BURGER

Start with a 1/3 lb. of Nebraska beef hand crafted with your choice of cheddar, American, Swiss or pepper jack cheese ..... 7  
Add any of the following enhancements for an additional 1.50 each - bacon, fried egg, sautéed mushrooms or onions



GRILLED CHICKEN SANDWICH

Flame grilled chicken breast with your choice of cheddar, American, Swiss or pepper jack cheese on a toasted bun ..... 7

CRISPY CHICKEN CLUB

Crispy chicken, cheddar, bacon, lettuce, tomato and aioli on a toasted bun ..... 8

BREW PUB FISH SANDWICH

Two ale battered cod filets fried until golden topped with lettuce and tomato and served on a grilled hoagie with tartar sauce ..... 8

PICK TWO

A half sandwich of your choice - tuna salad, pit ham or BLT - served with either today's featured cup of soup or a house salad ..... 6



SALADS



Add grilled chicken-3, crispy chicken-4 or grilled salmon-5

HOUSE

Wild greens, carrots, grape tomatoes, red onion, croutons and cheddar cheese ..... 7  
Lighter portion ..... 3

FALL SUPERFOOD

A nutrient-rich combination of baby kale and romaine with toasted walnuts, pears, red onion, feta cheese and dried cranberries ..... 8  
Lighter portion ..... 4

FUJI APPLE

Fresh local greens, red onion, crumbled bleu cheese, candied pecans, Fuji apple crisps and our own creamy Fuji apple dressing ... 8  
Lighter portion ..... 4

CHEF'S SOUP OF THE DAY

Prepared from scratch right here in our own kitchen with only the freshest ingredients. Be sure and ask your server for today's selection.  
Cup ..... 3  
Bowl ..... 4

Broth based soup is the healthier choice.

CREATE AN OMELET

OMELET

Whoever said breakfast is not for dinner has never experienced one of our fluffy two-egg omelets. Choose any three fillings and we'll serve it up piping hot with crispy hash browns and a side of fresh fruit ..... 7



Pit Ham  
Smoked Bacon  
Grilled Chicken  
Cheddar Cheese

Bell Pepper  
Tomato  
Onion  
Mushroom

DRINKS

SOFT DRINKS

Coca Cola products ..... 2  
Lemonade ..... 2  
Fruit Juice ..... 2  
Small Fruit Juice ..... 1  
Milk ..... 2  
Small Milk ..... 1

COMPLIMENTARY

Iced Tea, Hot Tea, Coffee

BEER, WINE & SPIRITS

Available upon request

Thrive Healthier Choice

THRIVE HEALTHIER CHOICE OPTIONS

We understand residents and guests have varying food preferences. With that in mind, we have provided some simple suggestions on how to make your menu choices better fit your individual needs:

- Choose items that are grilled or baked.
- Ask for little or no oil used in the preparation process.
- In place of whole eggs, ask for egg white substitution.
- No sugar added desserts options are available. Ask your server for our selection.
- Substitute a second vegetable or fresh fruit in place of a starch item.
- Ask for the entrée to be prepared with little to no salt.
- Sauces may be served on the side.
- Smaller portions for select menu items are available.