



## Lunch Menu

### Appetizers

**Tempura Calamari** \$16  
Pacific Ocean Squid lightly fried to a golden brown served in rice paper bowl with cabbage and a sweet chili sauce on the side.

**Buffalo Wings** \$13  
Six hot wings served with carrots, celery, ranch dressing and hot sauce on the side

**Monster Southwest Chili Nachos** \$12  
Homemade southwest chili and tortilla chips topped with cheddar and mozzarella cheese, onions, olives, tomatoes, jalapenos and cilantro served with guacamole and sour cream; add Steak \$5 or Chicken \$4

**Veggie Quesadilla** \$11  
Large flour tortilla filled with cheddar and mozzarella cheese, mushrooms, red onions and bell peppers with black olive tapenade; add Steak \$5 or Chicken \$4

### Fresh Garden Salads

**Cobb Salad** \$17  
Crisp organic spring mix, chicken, bacon, crumbled bleu cheese, egg, kalamata olives, heirloom tomatoes and avocado with your choice of dressing

**Thai Chicken Salad** \$15  
Breaded popcorn chicken, chow mein noodles, napa cabbage, cilantro served with a spicy peanut thai vinaigrette

**Chicken Avocado Salad** \$16  
Baked chicken breast, romaine lettuce, heirloom tomatoes, red cabbage, candied walnuts, bleu cheese and avocado with your choice of dressing

### Soup du Jour

Ask your server for details  
Cup \$5 Bowl \$8

### Southwest Chili

Cup \$5 Bowl \$8

### Specialty Sandwiches

All sandwiches are served with our traditional fries. Substitute steak fries, sweet potato fries, onion rings, seasonal fresh fruit or a small side salad for \$1.00 extra.

**Agave Club Sandwich** \$17  
Turkey, bacon, lettuce, tomato, avocado and mayo served on toasted white bread

**Buffalo Chicken Tender Wrap** \$16  
Buffalo chicken tenders with Swiss cheese, sliced avocado and chopped tomatoes served with ranch dressing and romaine lettuce wrapped in a flour tortilla

**California Chicken Melt** \$15  
Charbroiled chicken on grilled sourdough bread with pepper jack cheese, Ortega chilies, avocado and roma tomatoes

**BLT Tuna Melt** \$15  
Grilled albacore tuna salad, cheddar cheese, with applewood smoked bacon, lettuce and tomato served on grilled wheat bread

**French Dip** \$17  
Slow roasted prime rib on a french roll served with homemade au jus and horseradish

### Entrees

**Agave Burger** \$17  
Ground top sirloin patty with thousand island, American cheese, fresh red onion, iceberg lettuce, kosher pickle and tomatoes on a brioche bun

**Shrimp Tacos** \$17  
Sautéed black tiger shrimp served on a corn tortilla with cheddar cheese, roma tomatoes, shredded mixed cabbage, and fresh cilantro

**Rainbow Tortellini Chicken Alfredo** \$19  
Rainbow tortellini set in Alfredo sauce with spinach and chicken. Sub Shrimp \$5.50

**Fish and Chips** \$19  
Filets of LingCod dipped in a light beer batter fried to a golden brown, served with crispy seasoned steak fries and tartar sauce

**Black Miso Salmon** \$21  
Miso glazed, pan seared Atlantic salmon served with fresh vegetables and white rice

Please notify your server of any allergies