

31Hundred

STARTERS

Please ask our Hospitality Specialist about
Our Chef Selected Starters of the Day

SOUPS

Soup du Jour \$5

Onion au Gratin \$5

Onion Soup with Provolone Cheese and Garlic Croutons

SALADS

Please add a Freshly Grilled Item to your Salad

Chicken \$3 Shrimp \$6 Salmon \$8

Traditional Caesar Salad \$9

Hand Broken Hearts of Romaine Lettuce that are lightly tossed with
Caesar dressing, Parmesan Cheese and Croutons

Fire Roasted Tomato Caprese Salad \$9

Fire Roasted Tomatoes, Mozzarella and Fresh Basil with a Light Vinaigrette

Spinach Salad \$10

Fresh Baby Leaf Spinach, Seedless Grapes, Mandarin Oranges, Roasted Pecans,
Broken Bleu Cheese and Tomatoes, Served a Light Berry Vinaigrette

Warm Goat Cheese Salad \$10

Mixed Greens, Goat Cheese, Fresh Berries, Toasted Almond Slivers, Dried Cherries and Croutons,
Served with a Maple-Raspberry Vinaigrette

31Hundred Salad \$11

Mixed Field Greens, Grilled Chicken Breast, Baby Tomatoes, Shredded Carrots, Cucumbers, Hard Boiled
Egg, Dried Cherries, Bleu Cheese Crumples, Sunflower Seeds and Croutons,
Served with a Sweet Onion Dressing

*consuming raw or undercooked meats, poultry, seafood, eggs or shellfish may cause food borne illness if you
have certain medical conditions*

NEW YORK STYLE DELI SANDWICHES

**Our Loaded Sandwiches are served with Chef's Homemade Cole Slaw,
And Giant Half Pickle**

Classic Reuben \$10

Corned Beef or Turkey on Rye with Sauerkraut, Swiss Cheese and Thousand Island Dressing

Traditional Corned Beef on Rye \$10

Thinly sliced Steamed Corned Beef, Stacked High and Served on Bakery Fresh Marble Rye Bread

Steaming Hot Pastrami \$10

Seasoned, Cured and Piled Sky High, Served on
Your Choice of Fresh Wheat or Rye Bread

Hand-Made Salad Sandwiches \$9

Diced Breast of Chicken Salad, Farm Fresh Egg Salad or Albacore Tuna Salad

Salad Plate Trio \$11

If you like try them all, including each of these House-Made Items
Served on a Bed of Field Greens with Baby Tomatoes and Cucumbers

31Hundred Club \$10

Turkey, Ham, Bacon, American and Swiss Cheese, Stacked Dagwood Style on White or Wheat Bread

NEW SPECIALTY BURGERS

**Each of our 8 oz. 100% Angus Beef Burgers are topped with selected ingredients
to ensure flavor throughout your meal,
Served with Your Choice of Chef Chuck's Signature French Fries-
Buffalo / Parmigiana / Salt and Cracked Pepper**

"Sweet Wine" \$10

The Onions Lovers Favorite
Sweet Grilled Vidalia Onions Sautéed in White Wine & Sweet Fresh Basil

"Smokey Bleu" \$10

A Robust Flavor Sensation
Applewood Smoked Bacon and Bleu Cheese

"The Italian" \$10

Just a little Spicy with Crispy Salami,
Sweet Fresh Basil and Provolone Cheese

"South Western" \$10

Pico De Gallo, Crispy Applewood Smoked Bacon, and Pepper Jack Cheese

"Shroom" \$10

Marinated and Grilled Portobello and White Mushrooms

"Classic Burger" \$9

Half pound with Cheddar, Can Add Lettuce, Tomato and Onion

FROM THE GARDEN

From Earth \$9

Garden Fresh Jumbo Portobello Mushroom, Marinated and Grilled Slowly until Tender,
Roasted Peppers, Greens and Pesto Mayo

Ground Vegetable Burger \$9

Served on a Brioche Bun with Lettuce and Tomato

PASTA TIME

Shrimp or Chicken Alfredo \$12

Blacken Shrimp or Chicken Breast, Tossed with a Creamy Alfredo Sauce and Bedded with Linguine

Garden Blend \$12

Fresh Vegetables of the Day, Sautéed in White Wine and Butter, Seasoned and Lightly Tossed

SOMETHING MORE

Please Select Two of Chef Chuck's Accompaniments with Your Entrée:

House Salad / Herbed Orzo / Featured Vegetable Selection of the Day / Hand Smashed Garlic Potatoes

Hot Footed Chicken \$15

Breast of Chicken with Fresh Herbs and Spices, Grilled on a High Heat Grill,
Imported Provolone Cheese, Topped with Chef's Mango-Strawberry Chutney

Chicken Bruschetta \$15

Lightly Pounded Breast of Chicken until Thin, Hand Breaded and Crispy Pan Fried, Freshly Chopped and
Chilled Tomatoes, Topped with Onions and Basil, Finished with a Drizzle of Balsamic Reduction

Gouda Bacon Chicken \$15

Lightly Sautéed Breast of Chicken topped with Apple Smoked Bacon,
Imported Gouda Cheese, Finished with a Hand Whipped Cream Sauce

Cold Water Atlantic Salmon \$17

Our Culinary Team will Prepare the Salmon Grilled or Teriyaki Glazed

USDA Sirloin Steak \$24

Choice Beef, Grilled and Finished with Bourbon Reduction

Peppercorn Cowboy Ribeye \$29

18 oz. Bone-In Ribeye Steak with a Peppercorn Mushroom and Onion Cream Sauce

consuming raw or undercooked meats, poultry, seafood eggs or shellfish may cause food borne illness if you have
certain medical conditions*