

lunch menu

SHARABLES

Korean Bulgogi Egg Rolls \$15
Gochijang Sesame Dipping Sauce

Crispy Cauliflower \$14
Saffron and Myer Lemon Sauce, Chives

Warm Bavarian Pretzel \$14
*Sea Salt, Stout Beer Cheese Sauce,
Grain Mustard*

House Focaccia \$15
*Warm Blistered Coachella Valley Cherry
Tomatoes, Whipped Herb Goat Cheese,
First Press Olive Oil, Aged Balsamic,
Toasted Pistachios*

**Grilled Farmers Market Pear
Flatbread \$18**
*Fig Jam, Creamy Gorgonzola, Parma de
Parma Prosciutto, Baby Arugula,
Aged Balsamic, Toasted Pecans*

Classic Chicken Wings \$15
*Celery and Carrot Sticks
Choice of Buffalo, Korean, Salt & Pepper,
Garlic & Parmesan*

**Shrimp & Octopus Ceviche
Tostadas \$17**
*Diced Tomatoes, Red Onions, Cilantro,
Jalapenos, Lime, 2 Crispy Mini Tostadas*

SOUPS

Soup of the Day
Please ask your Server
cup... \$5 bowl... \$8

Morningside Chili
*Sour Cream, Shredded Sharp Cheddar
Cheese, Red Onions*
cup... \$5 bowl... \$8

DAILY FEATURES

*Ask your server about today's
offerings*

SALADS

Cobb Salad \$20
*Romaine Lettuce, Grilled Chicken
Breast, Smoke Bacon, Tomatoes, Eggs,
Bleu Cheese Crumbles, Avocado,
Choice of Dressing*

Caesar Salad \$14
*Romaine Lettuce, Parmesan Cheese,
Croutons, Classic Creamy Garlic
Dressing*
Add Chicken... \$6
Add Salmon... \$13

**Seared Hawaiian Fish Market
Ahi Tuna Salad \$27**
*Selection of Greens, Edamame, Mango,
Julienne Carrots, Scallions, Tempura
Avocado, Crispy Noodles,
Sesame Ginger Vinaigrette*

Umami Salad Bowl \$20
*Roasted Tofu, Canyon Creek Mushrooms,
Cucumbers, Cabbage, Wild Rice Blend,
Field Greens, Miso Sesame Vinaigrette*

Fall Butter Lettuce Salad \$22
*Poached Pears, Dried Cranberries,
Grilled Free Range Chicken Breast,
Caramelized Walnuts, Goat Cheese,
Apple Cider Vinaigrette*

Baja Grilled Steak Bowl \$25
*Charred Grilled Wagyu Flank Steak,
Roasted Corn, Black Beans, Pico de
Gallo, Romaine Lettuce, Avocado,
Cilantro, Creamy Chipotle Dressing*

the club at morningside

SANDWICHES

The Club

Sliced Turkey Breast, Smoked Applewood Bacon, Lettuce Tomato, Avocado, Basil Aioli
full... \$20 half... \$14

Classic Reuben

Grilled Rye Bread, Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing
full... \$22 half... \$16

The Deli

Choice of Albacore Tuna Salad, Free Range Egg Salad, Chicken Salad
full... \$17 half... \$12

Brooklyn Pastrami Sandwich \$22

Hot Pastrami on Marble Rye Bread, Russian Dressing, Slaw

Grilled Chicken Pimento

Sandwich \$20

Toasted Brioche Roll, Grilled Chicken Breast, Butter Lettuce, Heirloom Tomatoes, House Pimento Cheese Spread

BURGERS & MORE

Masami Ranch Wagyu Grass Fed Burger \$21

Butter Lettuce, Roma Tomatoes, Choice of Cheese, House Secret Sauce, Pickle Chips on Toasted Brioche Bun

Veggie Burger \$17

Toasted Wheat Bun, Smashed Avocado, Jack Cheese, Mixed Greens, Campari Tomatoes

The Smash \$23

Double Patty Snake River Farms Wagyu Beef, Caramelized Onions, American Cheese, House Sauce, Toasted Bun

Salmon BLT \$24

Toasted Ciabatta, King Salmon, Butter Lettuce, Heirloom Tomatoes, Avocado, Smoked Applewood Bacon, Fresh Herb Lemon Aioli

Grilled Kosher Hot Dog \$10

Hebrew National All Beef Hot Dog, Relish, Onions, Mustard, Ketchup

LOUNGE SPECIALTIES

Classic Chilled Maine

Lobster Roll \$26

Toasted Brioche Roll, Kettle Chips

Indian Butter Chicken \$24

Yogurt Marinated Chicken, Aromatic Indian Spices, Steamed Basmati Rice, Seasonal Vegetables, Grilled Pita

Shiitake Garlic Noodles with Grilled Prawns \$24

Linguini, Shiitake Mushrooms, Honey Soy Sauce, Scallions, Garlic, Crispy Shallots

Vegan Mediterranean Bowl \$22

Mixed Whole Grain Rice, Marinated Kale, Roasted Sweet Potatoes, Cucumbers, Tomatoes, Pickled Onions, Roasted Red Bell Pepper Humus, House Salsa

Grilled Greek Chicken

Skewer Plate \$24

Quinoa Salad with Cucumbers, Red Onions, Roma Tomatoes, Feta Cheese, Tzatziki Sauce, Warm Pita