



LUNCH

STARTERS

Blackened Crab Cakes \$8.00

Served with a coconut red curry broth

Housemade Onion Rings \$6.00

In our crispy tempura batter, Cajun dipping sauce

Spinach Artichoke Dip \$8.00

Four cheeses, organic fresh spinach, baked with rye toasts

Painted Wings \$8.00

Hot or mild, celery, blue cheese ranch

SOUP AND SALADS

Soup du Jour \$5.00

Caesar \$6.00

Romaine and baby spinach, asiago, croutons and Harvest dressing

+ Add chicken, salmon, or tempeh for \$4.00

Cobb \$9.00

Romaine, tomato, red onion, blue cheese, hardboiled eggs, avocado, ranch

+ Add grilled chicken and bacon for \$4.00

SANDWICHES

Comes with your choice of house salad, Caesar salad, or local fries

Baja Fish Tacos \$9.75

Blackened or fried, flour tortillas, shredded cabbage, chipotle aioli, and pineapple salsa

Scanga Buffalo Burger \$9.50

Toasted brioche bun, lettuce, tomato and onion, chipotle aioli
+ Add bacon, cheese or avocado for \$1.00

California Chicken Sandwich \$9.25

Toasted brioche bun, swiss, caramelized onion, baby spinach tomato and pesto aioli
+ Add bacon or avocado for \$1.00

Homemade Veggie Burger \$9.50

Brown rice, black beans and shaved veggies, tomato and onion, chipotle remoulade and choice of cheese

Reuben \$9.75

With your choice of pastrami or tempeh, grilled to golden perfection with swiss, sauerkraut, 1000 island on organic rye

ENTREES

Tofu Green Curry \$10.75

Organic veggies, spicy coconut broth, steamed rice and black sesames

Grilled Scottish Salmon \$14.00

Served over organic veggies, soba noodles and our house peanut sauce