

COVER 3

DINING • SPIRITS • SPORTS

Lunch Menu One

*Starter is served family style; One lunch selection per person.
Served with Iced tea, Fountain Drinks and Fresh Brewed Coffee
\$26 per person*

Starter

THE TRIPLE

White Queso, Roasted Tomato Salsa, Warm Chips

Lunch Selections

CHICKEN CHOP SALAD

Crispy Buffalo Chicken, Applewood Smoked Bacon, Roasted Corn, Egg, Heirloom Tomatoes, Bleu Cheese, Red Onion, Buttermilk Ranch

COVER 3 SALAD with GRILLED SALMON

Mixed Greens, Heirloom Tomatoes, Candied Walnuts, Sliced Fuji Apples, Crumbled Goat Cheese, Oregano Vinaigrette

BRICK CHICKEN MAC-N-CHEESE

Classic Mac-N-Cheese, Brick Chicken, Crushed Red Pepper, Italian Spices, Crispy Pancetta

BRICK CHICKEN CLUB

Applewood Smoked Bacon, L-O-T, Classic Sicilian Sauce, Avocado, Swiss Cheese, Parmesan Fries

CHOP HOUSE BURGER

Half Pound, Ground Fresh, Longhorn Cheddar, Applewood Smoked Bacon, P-L-O-T, Parmesan Fries

MAHI MAHI TACOS

Tortilla Crusted Mahi Mahi, Southwestern Slaw, Avocado, Warm Flour Tortillas, Pico, Cilantro-Lime Vinaigrette, Southwestern Rice
(lettuce wrap option available upon request)

BUFFALO CHICKEN SLIDERS (3)

Crispy Fried Buffalo Chicken, Buttermilk Bleu Cheese, Cover 3 Slaw

CHICKEN FRIED N.Y STRIP

Garlic Mashed Potatoes, Green Beans, Green Chile Gravy

GREEN CHILE BEEF BURRITO

Jack-Cheddar, Poblano Carne Sauce, Southwestern Rice, Black Beans, Queso, Guacamole

VEGETARIAN RICE BOWL

Steamed White Rice, Green Onions, Red Bell Pepper, Poblanos, Grilled Corn, Black Beans, Baby Spinach, Cotija, Red Pepper Flakes, Fresh Cilantro, Cilantro-Lime Vinaigrette

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Lunch Menu Two

*Starter is served family style; One lunch selection per person.
Served with Iced tea, Fountain Drinks and Fresh Brewed Coffee
\$24 per person*

Starter

THE TRIPLE

White Queso, Roasted Tomato Salsa, Warm Chips

Lunch Selections

CHICKEN CHOP SALAD

Crispy Buffalo Chicken, Applewood Smoked Bacon, Roasted Corn, Egg,
Heirloom Tomatoes, Bleu Cheese, Red Onion, Buttermilk Ranch

COVER 3 SALAD with GRILLED SHRIMP

Mixed Greens, Heirloom Tomatoes, Candied Walnuts, Sliced Fuji Apples,
Crumbled Goat Cheese, Oregano Vinaigrette

BRICK CHICKEN CLUB

Applewood Smoked Bacon, L-O-T, Classic Sicilian Sauce,
Avocado, Swiss Cheese, Parmesan Fries

CHOP HOUSE BURGER

Half Pound, Ground Fresh, Longhorn Cheddar, Applewood Smoked Bacon,
P-L-O-T, Parmesan Fries

MAHI MAHI TACOS

Tortilla Crusted Mahi Mahi, Southwestern Slaw, Avocado, Warm Flour Tortillas, Pico,
Cilantro-Lime Vinaigrette, Southwestern Rice
(lettuce wrap option available upon request)

VERDE CHICKEN ENCHILADAS

Verde Sauce, Sliced Avocado, Fresh Pico, Southwestern Rice

DOUG'S CERTIFIED REUBEN

Corned Beef, Aged Swiss, Spicy Russian Dressing, Kraut, Cover 3 Slaw

VEGETARIAN RICE BOWL

Steamed White Rice, Green Onions, Red Bell Pepper, Poblanos,
Grilled Corn, Black Beans, Baby Spinach, Cotija, Red Pepper Flakes,
Fresh Cilantro, Cilantro-Lime Vinaigrette

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Lunch Menu Three

*Starter is served family style; One lunch selection per person.
Served with Iced tea, Fountain Drinks and Fresh Brewed Coffee
\$22 per person*

Starter

THE TRIPLE

White Queso, Roasted Tomato Salsa, Warm Chips

Lunch Selections

*CLASSIC CAESAR with GRILLED CHICKEN

Romaine, Crisp Croutons, Shaved Parmesan

COVER 3 with GRILLED SHRIMP

Mixed Greens, Heirloom Tomatoes, Candied Walnuts, Sliced Fuji Apples,
Crumbled Goat Cheese, Oregano Vinaigrette

VERDE CHICKEN QUESADILLA

Poblano Peppers, Onions, Jack-Cheddar Cheese, Guacamole

MONGOLIAN PORK LETTUCE WRAPS

Shiitake Mushrooms, Water Chestnuts, Mongolian Marinade, Chinese Style Mustard

FLAT TOP BURGER

One-Third Pound and Seasoned, American Cheese, Pickles,
Onions, Dijonnaise, Parmesan Fries

LUNCH REUBEN

½ Doug's Certified Reuben, Crock of Onion Soup

BUFFALO CHICKEN SLIDERS (2)

Crispy Buffalo Chicken, Buttermilk Bleu Cheese, Cover 3 Slaw

BLACK BEAN TACOS

Flour Tortillas, Black Beans, Southwestern Slaw, Fresh Avocado, Cotija,
Southwestern Rice

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Desserts

*Add to any Banquet Lunch Menu; Minimum Orders Apply
All dessert orders must be finalized 5 days in advance*

Fresh Baked Cookies

Three Dozen Minimum per Selection Required
All dessert orders must be finalized 5 days in advance
\$24 per dozen

CHOCOLATE CHIP

PEANUT BUTTER

SUGAR COOKIES

Cupcakes

Two Dozen Minimum per Selection Required
All dessert orders must be finalized 5 days in advance
\$38 per dozen

RED VELVET

Cream Cheese Frosting

LEMON

Butter Cream Frosting

VANILLA

Butter Cream Frosting

CHOCOLATE

Butter Cream Frosting

Chocolate Fondue Bar

\$9 per person

HOUSEMADE CHOCOLATE DIP

Sliced Apples, Strawberries, Marshmallows,
Poundcake, Nila Wafers, Cinnamon Churro