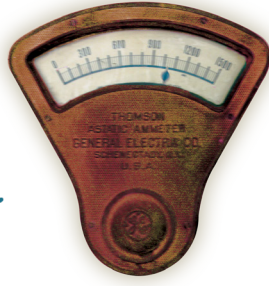


POWER PLANT



BAR & GRILL

LUNCH MENU

THE CLASSICS CIRCUIT

Quesadilla - 12 *V*

Large flour tortilla filled with shredded cheddar and pepper jack cheese, and red and green bell peppers. Served with salsa and sour cream. Perfect as either a main dish or appetizer.

Add chicken or pulled BBQ pork - 4 | Add guacamole - 2

Pulled Pork Nachos - 16

Slow smoked pork, craft beer cheese sauce, shredded cheese, pickled jalapeños, onions and bell peppers atop house chips, finished with sweet and tangy BBQ sauce. Perfect as either a main dish or appetizer.

Chicken Caesar Wrap - 16

Blend of romaine lettuce and Parmesan cheese with your choice of tender grilled or crispy fried chicken, tossed with creamy Caesar dressing and fresh diced tomatoes and wrapped in a flour tortilla.

Hearty Soups *Cup - 6 Bowl - 8*

Choose from chili or our soup of the day.

Soup and Grilled Cheese - 11

Toasted grilled cheese on wheat berry bread with Swiss, provolone and cheddar, plus a cup of house-made soup.

Classic Caesar Salad - 12 *V*

Crisp romaine, croutons, shaved Parmesan and our special Caesar dressing.

(GF or VE upon request) Add chicken - 4

House Tortilla Chips and Salsa - 7 *V*

BEVERAGES

Soft Drinks - Coke, Diet Coke, Cherry Coke, Coke Zero, Sprite, Sprite Zero, Barq's Root Beer - 5 | **Free Refills**

Lemonade - 5 | **Free Refills**

Brewed Iced Tea - Sweetened or Unsweetened - 5 | **Free Refills**

Juice, Milk - 5

Bottled Sparking Water - 4

Hot Drinks - Hot Tea, Coffee, Hot Chocolate - 4

SANDWICH SWITCHBOARD

Served with your choice of fries or house-made potato chips.

Ham and Swiss - 15

Sliced Boar's Head beechwood smoked ham and Swiss on grilled wheat berry bread, served with lettuce, tomato and pickle.

The All-American Smash Burger - 17

Two seasoned quarter-pound certified Angus beef patties smashed and quick seared, topped with American cheese and served with lettuce, tomato and onion on a toasted brioche bun. *Add bacon - 2*

The Impossible Burger - 17 *V - VE*

A plant-based burger with the flavor and texture of a beef patty, this vegetarian alternative is served on a bun with cheddar cheese, lettuce, tomato and red onion.

Club Croissant - 15

Sliced Boar's Head turkey, beechwood smoked ham and applewood smoked bacon, layered with lettuce, tomato, Swiss and cheddar cheese, and mayo between a flaky, buttery croissant. *(GF upon request)*

Classic Reuben - 15

Sliced Boar's Head corned beef, Swiss cheese, sauerkraut and Thousand Island dressing on toasted marble rye.

SIDES

House-Made Potato Chips - 5

French Fries - 5

Coleslaw - 4

Side Garden or Caesar Salad - 6

DESSERTS

Seasonal Pies or Cheesecake - 10

Ask your server about the current seasonal selections.

Bourbon Butter Cake - 10

Three layers of buttery cake layered with bourbon ganache, studded with chocolate and pecans and frosted with bourbon icing.

(GF) - Gluten Free (V) - Vegetarian (VE) - Vegan

All items marked *GF*, *V* and *VE* are prepared as defined.

Gluten-free, vegetarian or vegan preparation available for other items as noted.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Nuts, shellfish, gluten products, dairy and eggs are used in this kitchen.

\$5 split plate fee will be added to split an entree.

For parties of 8 or more, a 15% gratuity and applicable taxes will be added to your check.

6/7/23