# Soups

JUNO Clam Chowder

Soup du Jour 5/7

# **Entrée Salads**

## JUNO Chop Salad

baby arugula, cous cous, tomatoes, salmon lox, pumpkin seeds, black currants, dried sweet corn, pesto buttermilk dressing

17

## Classic Cobb

mixed greens, grilled chicken, egg, bacon, avocado, swiss cheese, crumbled gorgonzola, cherry tomatoes, peppers, bleu cheese dressing

16

#### Nicoise

seared ahi tuna, green beans, cherry tomatoes, kalamata olives, fingerling potatoes, egg,

lemon vinaigrette

17

## Goat Cheese & Spinach

goat cheese fritter, mushrooms, candied pistachios, grapes, balsamic vinaigrette

16

#### Classic Caesar

romaine hearts, tomatoes, croutons, parmesan **Salmon** 16 **Chicken** 15

## **Mains**

#### **Pan Fried Halibut**

orange-ginger sauce, coconut black rice, sautéed greens and crispy leeks 20

## **Grilled Salmon\***

lavender-honey glaze, bulgur tabbouleh, grilled vegetables 19

## **Braised Short Ribs**

carrots, onions, edamame, parmesan mashed potatoes

# Fish & Chips

panko crusted cod, sweet & spicy slaw, tartar sauce, fries

# Mushroom Gnocchi

roasted mushrooms, spinach, sundried tomato pesto, cream, parmesan cheese

15

# **Sandwiches**

# all sandwiches are served with fries substitute sweet potato fries 2

#### **Arctic Reuben**

house corned beef, sauerkraut, swiss cheese, bistro sauce, rye bread

#### **Grilled Chicken Focaccia**

basil, tomatoes, mayonnaise, fresh mozzarella cheese 14

#### **Roasted Turkey and Swiss**

smoked bacon, Swiss cheese, tomatoes, cranberry sauce, lettuce, ciabatta bread

14

#### Crab Melt

havarti, sliced tomatoes, applewood smoked bacon, basil pesto, open faced on egg bread

#### JUNO Burger\*

kobe beef patty, crispy onion, bacon, tomato, cheddar, brioche bun

15

# Prime Rib Dip Sliders

shaved prime rib, provolone cheese, au jus
16

# Mahi Mahi Tacos

spiced mahi mahi, shredded cabbage, cilantro, tomatoes and cucumber wasabi dressing

16

# **Beef Tenderloin Fry Bread**

sautéed beef tenderloin, shredded lettuce, tomatoes, onion marmalade, blue cheese drizzle

17

# Grilled Cheese & Roasted Tomato-Basil Duet

havarti and fontina cheese, Texas toast, roasted tomatobasil soup

15

# **Specialty Beverages**

Coffee/Tea/Soda	4
San Pellegrino Sparkling Water	5
Acqua Panna Still Water	5
Dry Soda (Blood Orange or Juniper)	6
San Pellegrino Limonata	6
Thomas Kemper Root Beer	5

Parties of 6 or more will be presented one check and a gratuity of 18% will be added

\*The State of Washington would like you to know that consuming raw or under cooked proteins may increase risk of food borne illness

