



GRILL & CHOPHOUSE

# LUNCH

## SALADS

### CHAP'S CAESAR SALAD

Crisp Romaine Lettuce with White Anchovies, Lemon, Parmesan Vinaigrette and Warm Polenta Croutons \$ 9  
Add Grilled Chicken or Steak \$13

*Aria* **MEDITERRANEAN SALAD**

Mesclun Greens, Fresh Herb Vinaigrette, Marinated Angel Hair, Feta Cheese, Ripe Olives, Artichoke Hearts and Roasted Tomatoes \$ 12

### SMOKED SALMON SALAD

Baby Spinach, Chopped Egg, Thinly Sliced Red Onions, Crisp Capers, Lemon-Chive Vinaigrette \$13

### MANDARIN CHICKEN SALAD

Grilled Chicken Chopped Salad with Baby Lettuce, Mandarin Oranges, Slivered Almonds, Crisp Asian Noodles, Sesame Vinaigrette \$11

*Aria* **ORGANIC BABY GREENS**

Organic Baby Greens with Red and Yellow Tear Drop Tomatoes, Carrot Threads, Sliced Cucumber, Balsamic Vinaigrette \$9

*Aria* **SEASONAL FRESH FRUIT & BERRIES**

Non-Fat Honey Yogurt, Fresh Mint, & Sliced Fruit Bread \$9

## SOUPS

**SMOKED PHEASANT SOUP** Roasted corn & Scallions \$7

**SOUP DU JOUR** Chef's Daily selection \$7

## SANDWICHES and BURGERS

### CHAP'S GRILLED CHEESE SANDWICH

A Blend of Three Cheeses, Sliced Tomato, Served on Sourdough \$9

**PRIME SIRLOIN BURGER 8oz.** Prime Sirloin, House-Made Roll, Bacon, Choice of Cheddar, Swiss, or Pepper Jack Cheese \$13

**FIRE GRILLED BEEF TACOS** Seasoned Beef with Cheese, Tomatoes and Lettuce accompanied with Guacamole, Sour Cream, & Pico de Gallo \$9

*Aria* **VEGETARIAN WRAP** Herbed Cream Cheese, Sprouts, Heirloom Tomato, Grilled Portabella, Roasted Red Pepper and Zucchini \$11

**CASCADE CLUB SANDWICH**, Oven roasted Turkey, Avocado, Apple Smoked Bacon, Toasted Bread with Lettuce and Tomato \$10

**OPEN FACED STRIP SANDWICH** New York Steak on Toasted Focaccia with Bermuda Onion, Beefsteak Tomato, Hearts of Romaine and Horseradish Sauce \$14

**GRILLED CHICKEN BREAST SANDWICH** Chef's Barbeque Sauce, Melted White Cheddar Cheese and Caramelized Onion, House-Made Roll \$11

All sandwiches served Boulder Chips  
Replace with House Fries, Seasonal Fresh Fruit, or Side Salad for \$1.50

## LUNCHEON ENTREES

### FAT TIRE FISH & CHIPS

Beer Battered with House Made French Fries, Malt Vinegar and Cole Slaw \$14

*Aria* **GRILLED SALMON** on a Bed of Greens and Crispy Potato Julienne with a Lemon Poppy Seed Dressing, Roasted Tomato \$16

**ACINI PASTA** Tiny Pearl Pasta with Mushrooms, Bacon, Spinach, Smoked Chicken Breast and Sage in a Light Broth Topped with Parmesan Cheese \$14

**PETITE FILET MIGNON** Cooked to Your Liking, with a mushroom bordelaise sauce, garlic mashed potato and a jumbo onion ring. \$19

The *Aria* logo identifies Spa Cuisine