Lunch

Starters

Firecracker Shrimp

Crispy Nobashi fried shrimp, Firecracker sauce, sriracha and slivered scallions \$18

Mini Pulled Pork Sliders (2)

with creamy slaw, apple cider bbg sauce and fries \$12

Baja Chicken Fajitas

On a cast iron skillet with bell peppers and onions served with warm flour tortillas, guacamole, salsa, sour cream and shredded cheese \$18

Signature Soup

Hand Crafted Soup du Jour

Salads

LochenHeath Caesar Salad

House made creamy Caesar dressing, shaved parmesan cheese and focaccia croutons \$14

Mediterranean Vegetable Salad bers, heirloom tomatoes, red onions, and kalamata olives, feta cheese and herb vinaigrette \$18

Baby Spinach, Strawberry and Orange Topped with crumbled goat cheese and toasted almonds with citrus vinaigrette \$16

J.L. Hudson's Classic Maurice Salad marinated artichokes, roasted red peppers, cucum- Shredded Iceberg lettuce with slivers of Black Forest ham, roast turkey breast, Swiss cheese, gherkin sweet pickles and Maurice dressing \$18

Proteins

Salmon \$14 Chicken \$10 Filet Mignon \$35

Sandwiches

Served with house made russet potato chips. Add French Fries \$4

Grilled Hot Dog

100% All Beef

On a toasted brioche bun \$10

LochenHeath Burger

Certified Angus Beef topped with Black Diamond white cheddar, lettuce, red onion and tomato \$20

LochenHeath Club

Fresh grilled multigrain bread stacked with oven roasted turkey, Black Forest ham and applewood smoked bacon, tomatoes and butter lettuce \$16

Soup & 1/2 Sandwich

Served with soup du jour and chef choice sandwich of the day \$14

French Dip Roast Beef Sandwich

Shaved Angus beef simmered in natural beef broth stacked on a crusty French roll \$18

Grilled Chicken Caesar Wrap

LochenHeath Caesar salad wrapped in a sun dried tomato tortilla with grilled breast of chicken \$16

Grilled White Cheddar Cheese on Multigrain With vine ripen tomatoes \$12

"Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



Bamboo Chicken Shawarma Skewers

Fresh mint cucumber yogurt dip \$14

Oven Baked Pretzels

Belgian craft beer dip and honey mustard \$12