

ALL DAY DINING 11:00a - 10:00p

APICIUS

kitchen + bar

APPETIZERS

PULLED PORK POTATO SKINS NEW 15
fried potato skins loaded with braised pork, cheddar cheese, green onions, and Dr. Pepper bbq sauce

SPINACH AND MUSHROOM QUESADILLA NEW V 12
sauteed spinach and mushrooms in a local flour tortilla with melty jack cheese. served with salsa verde and sour cream
add grilled chicken +7

CRISPY BRUSSELS SPROUTS V 13
fried brussels sprouts tossed in aged balsamic and lemon oil, served over a bed of arugula and topped with shaved parmesan cheese, and crispy onions

GULF SHRIMP BASKET 19
8 crispy gulf shrimp served with French fries, tartar and cocktail sauce

CHIPOTLE HONEY WINGS NEW GF 18
10 crispy chicken wings tossed in house-made chipotle honey glaze, served with carrot and celery sticks, cilantro ranch

GREENS

add grilled chicken +7 salmon +9 gulf shrimp +7

ROTARY HOUSE SALAD VG GF 12
seasonal greens, cherry tomatoes, cucumber, and shredded carrots served with choice of dressing

H-TOWN CHOP NEW 19
chopped romaine, cherry tomatoes, smoked bacon, grilled chicken, pico de gallo, cotija cheese, and fried tortilla strips served with spicy ranch

CLASSIC CAESAR 13
crisp romaine hearts, shaved parmesan cheese, and house croutons served with traditional caesar dressing

SPRING SALAD NEW V GF 14
baby arugula, candied pecans, goat cheese crumble, dried cranberries, fresh cilantro, green onions and sliced avocado served with red beet vinaigrette

BRUSCHETTA SALAD NEW V 15
seasonal greens, ciliegini mozzarella, cherry tomatoes, cucumber, fresh basil and toasted baguette served with aged balsamic reduction and lemon oil

Dressings: ranch, balsamic, caesar, 1,000 island, honey mustard, blue cheese, cilantro ranch

HANDHELDS

choice of one side (sub loaded baked potato +2)

CLASSIC CHEESEBURGER 17
7oz angus beef served on toasty brioche bun with lettuce, tomato, red onion, and melty cheddar cheese
add bacon or avocado +2

HOT PASTRAMI REUBEN NEW 16
shaved pastrami on rye bread with sauerkraut, swiss cheese, and 1,000 island dressing

ROSEMARY GRILLED CHEESE 15
cheddar, swiss, and american cheese melted together on toasted rosemary bread, served with a cup of tomato basil soup

MUSHROOM SWISS BURGER NEW 18
7oz angus beef served on toasty ciabatta square, topped with caramelized onions, mushrooms, and horseradish cream

SMOKEHOUSE CHICKEN 17
grilled chicken topped with smoky chipotle aioli, pepperjack cheese, applewood bacon, lettuce, and tomato served on a fresh ciabatta roll

GRILLED CHICKEN WRAP NEW 16
grilled and chilled chicken, smoked bacon, lettuce, tomato, and avocado wrapped in a whole grain tortilla with grain mustard aioli

3-LAYER CLUB NEW 17
layers of ham, oven roasted turkey, cheddar cheese, smoked bacon, lettuce, tomato, and mayo served on 3 pieces of toasted white bread

PETITE LUNCH TRIO 17
choose one of each: half turkey, chicken salad, or tuna sandwich. small caesar or rotary house salad. cup of soup of the day, chicken noodle, or tomato basil.
available daily from 11:00am-2:00pm

HOUSE-MADE SOUPS

ROASTED CAULIFLOWER NEW	CUP 7 BOWL 9
CHICKEN NOODLE	CUP 5 BOWL 7
VEGETABLE VG	CUP 5 BOWL 7
SOUP OF THE DAY	CUP 5 BOWL 7
TOMATO BASIL V	CUP 5 BOWL 7
FRENCH ONION	CUP 6 BOWL 8
CHICKEN BROTH	CUP 3 BOWL 5

ENTREES

FISH TACO TRIO NEW 21

pan seared swai served on local flour tortillas topped with cilantro slaw, creamy avocado dressing, and pickled red onions

two tacos 17

GRILLED RIBEYE NEW GF 38

12oz ribeye, grilled to order and served with mashed potatoes, asparagus, and roasted garlic butter

GLUTEN FREE MEATLOAF GF 21

house-made meatloaf served with buttery mashed potatoes, seasoned green beans, and tangy tomato glaze

COUNTRY FRIED CHICKEN 24

white meat chicken fried golden brown, served with mashed potatoes, and seasoned green beans, topped with country gravy and fried onions

CHICKEN ALFREDO NEW 22

fettuccini noodles and grilled chicken with classic alfredo sauce, shaved parmesan cheese and fresh basil

sub shrimp +2

CHICKEN POT PIE 20

mix of light and dark meat chicken, peas, carrots, onions, and celery stewed together in a classic cream sauce and topped with a golden-brown pie crust creating a true Rotary House favorite!

GRILLED CHICKEN NEW GF 19

seasoned chicken breast served over roasted asparagus, baby carrots, and aged balsamic

YAKI GLAZED SALMON NEW GF 28

baked atlantic salmon served with steamed jasmine rice, asparagus, teriyaki glaze and chopped green onions

VEGAN SELECTIONS

PLANT POWERED TACOS VG GF 18

sauteed mushroom, peppers, and onions served on local corn tortillas, topped with cilantro-cabbage mix and pickled red onions

IMPOSSIBLE BURGER VG 19

plant based patty seasoned and topped with lettuce, tomato, and avocado, served on a potato bun

MOROCCAN BOWL NEW VG GF 16

seasonal greens, shaved carrots, dried cranberries, roasted peanuts, fresh cilantro and green onion served with ginger and harissa vinaigrette

SIDES 6

MASHED POTATOES V

SMALL HOUSE SALAD VG GF

SMALL CAESAR SALAD

BROCCOLINI VG GF

ASPARAGUS VG GF

SPINACH & MUSHROOMS VG GF

LOADED BAKED POTATO

FRENCH FRIES VG

SWEET POTATO FRIES VG

MAC & CHEESE V

DESSERT 8

add vanilla ice cream to your dessert +2

CARROT CAKE

SEASONAL PIE NEW

ask us what's in season! available in regular and sugar free

PEACH COBBLER CHEESECAKE NEW

CHOCOLATE CAKE

THE BUFFET

LUNCH 22

11:30am - 2:00pm TUE - THU

DINNER 25

5:30pm - 8:30pm SUN, MON, TUE, and THU

PRIME RIB 28

5:30pm - 8:30pm WED

Add soft drink, coffee, or tea +2

DRINKS

SOFT DRINKS 4

ICED TEA 4

COFFEE 4.00

HOT TEA 3.50

FRUIT JUICE 4

orange, apple,
cranberry,
pineapple, tomato,
V-8

BOTTLED
SPARKLING
WATER 4.50



VG = VEGAN V = VEGETARIAN GF = GLUTEN FREE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if you have any special dietary restrictions.