

PANGEA LUNCH

952-300-8604

GARDEN PLATES

*All Salads served with grilled ciabatta

~Add Chicken \$3, Steak or Shrimp \$4~

NEW Melon Prosciutto – 12.5

Spring mix, prosciutto ham, watermelon, cantaloupe, honeydew, white cheddar, poppyseed dressing

Mediterranean – 11.5

Romaine, cucumber, red onion, tomato, garbanzo beans, mixed Greek olives, goat chèvre cheese & Greek vinaigrette

Steak & Bleu – 15

6oz. sirloin, spring mix, cherry tomatoes, MN St. Petes Bleu cheese crumbles, snap peas, carrot, grilled avocado, tempura onion & Bleu cheese dressing

Poached Pear – 11.5

Spring mix, Cabernet poached pear, spiced candied walnuts, goat chèvre & poppyseed dressing

Caprese – 11.5

Seared tomatoes, mozzarella, basil, drizzled with Extra virgin olive oil, balsamic reduction, sea salt flakes, black pepper, spring mix tossed with a white balsamic basil vinaigrette

Cobb – 14.5

Romaine, herb roasted chicken, thick-cut bacon, hard boiled egg, cherry tomatoes, sliced avocado, crumbled bleu cheese, black olives & bleu cheese dressing

NEW Summer – 12

Spring mix, toasted almonds, strawberries, blueberries, peaches, goat chèvre, poppyseed dressing

TACOS

*Two tacos served with Spanish rice, Tri-colored corn tortilla chips & salsa, ~Substitute Gluten Free White Corn Tortillas

~Add Guacamole \$2, Add Sour Cream \$1, Add Queso Blanco \$2, Add Pico \$1, Black Bean Corn Salsa \$1 ~

Tempura Shrimp – 13

Crispy battered shrimp, kohlrabi slaw, avocado, fresh cilantro, Queso fresco, raspberry red onion Marmalade, served on grilled Naan

Korean Braised Short Rib – 12

Sake braised beef short rib, kohlrabi slaw, tempura onion, cilantro, Queso fresco, fresh cilantro, roasted tomato, served on grilled Naan

Pollo (Chicken) – 11

Pulled Chipotle seasoned chicken, fresh pico, queso fresco, fresh cilantro, tomatillo, avocado, served on grilled white corn tortilla

Caritas (Pork) – 11

Slow roasted pork shoulder, black bean corn salsa, Queso fresco, fresh cilantro, jalapeño peppers, served on grilled white corn tortilla

PANGEA LUNCH

DELI STYLE

*Served with kettle chips and a pickle, Substitute pasta salad \$3, fresh fruit \$4, Kohlrabi slaw \$3, cottage cheese \$3 or Soup of the Day \$3.50, Gourmet Soup \$4.50, Gluten Free Bread Available: Udis Whole Grain

BLT – 11

Heartly thick-cut bacon, fresh tomato, mayo & crisp lettuce on your choice of bread
~ Add a fried egg \$1.50, Add Avocado \$1 ~

Turkey Pesto – 11

Smoked turkey, provolone, basil pesto aioli, roasted tomato, spring mix on focaccia

Egg Salad – 8.5

A fresh home made classic, your choice of bread
~ Croissant Upcharge \$2.00 ~

Chicken Salad – 9.5

An herb roasted chicken salad with raisins and celery tossed in a creamy cider vinaigrette,
your choice of bread
~ Croissant Upcharge \$2.00 ~

Harvest Club – 12

Smoked turkey, thick-cut bacon, cheddar, crisp green apple, spring mix, aioli mayo, tomato,
served on focaccia

The Stacker – 12

Smoked turkey, pit ham, prime rib, Swiss, cheddar, thick cut bacon, crisp lettuce, tomato,
aioli & spicy mustard, a triple decker with your choice of bread

Gusto Caprese – 11

Roasted & vine-ripened tomato, basil, mozzarella, pesto aioli, spring mix, sea salt flakes,
fresh ground black pepper, extra virgin olive oil, balsamic reduction -Served on focaccia

FROM THE GRILL

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The Count – 11

Pit ham, swiss cheese, berry coulis, honey mustard on our French toast dipped
Mackenthun's Cinnamon bread

Chicken Lettuce Wraps – 11

Thai-peanut sautéed chicken mixed with red pepper, water chestnuts, scallions, topped
with shredded carrots, wonton strips, served with sweet chili sauce

California Grilled Chicken – 12

Herb roasted chicken, thick-cut bacon, cheddar, tomato, sliced avocado, poppyseed dressing
on ciabatta

Prime Rib Sandwich – 13

Stacked high prime rib with provolone, fresh horseradish sauce, green peppers & onions
served on a toasted hoagie roll, served with au jus

Pulled Pork – 11

Slow roasted pulled pork with a tangy Carolina sauce, grilled pineapple & kohlrabi slaw,
served on brioche bun

Rauben – 14

Seven hour, slow roasted corned beef, fresh sauerkraut, Swiss, topped with Thousand
Island dressing on marble rye
~ *Rachel, substitute turkey for corned beef ~

Cubano – 12

Slow roasted pork shoulder, shaved pit ham, plank pickles, spicy mustard, served on
ciabatta

The Shire – 12

Smoked turkey, brie cheese, bacon, dried cherries, honey dijon & spring mix served on
Mackenthun's thick sliced cinnamon bread

Hot Ham & Cheese – 8.50

Your choice of cheese: American, Cheddar, White Cheddar, Provolone, Swiss, Pepper Jack,
~ Sub Turkey ~

Greek Portobello – 11

Balsamic rosemary marinated portobello, roasted red peppers, red onion, goat feta, spring
mix, kalamata olives & mayo, served on focaccia bread