

Michiana Jewish Film Festival Menu

May 13 - 16, 2019

SALADS

Farmers' Market Farro Bowl

Baby kale, arugula and shredded carrots tossed in our Tuscan vinaigrette. Served with grilled asparagus, fresh avocado, cucumber, grape tomatoes and sesame-scented farro with fresh herbs. \$13
Add a 4 oz piece of house-smoked salmon (served cold) for an extra \$4

Heirloom Tomato Caprese Salad

Slices of heirloom tomatoes and fresh mozzarella over baby greens topped with a balsamic glaze and fresh basil. \$10

Legendary Cobb Salad

Fresh greens topped with egg, tomatoes, red onion, Monterey Jack cheese, blue cheese and topped with grilled chicken. \$13 *Substitute sirloin for chicken for an additional \$2*

Grilled Chicken Santa Fe Salad

Mixed greens, grilled chicken, red bell and poblano peppers, tomatoes, green onions, fresh avocado, Mexican cheese and corn tortilla strips. Served with chipotle ranch dressing on the side. \$12

House Salad

Mixed greens, Cheddar and Monterey Jack cheeses, cucumber, sliced red onion, grape tomatoes, croutons and your choice of dressing. \$6

Dressings: Italian, Honey Mustard, Balsamic Vinaigrette, Ranch, Bleu Cheese and Light Ranch

HANDHELDS

All sandwiches include a choice of fries, house chips or a cup of fresh fruit and a pickle.

Kelly's Reuben

Legends' own smoked pastrami served on thick toasted rye bread with caramelized onions, Swiss cheese, sauerkraut and our own Russian dressing. \$11

Nashville Hot! Spicy Fried Chicken Sandwich

Crispy fried chicken breast filet tossed in Nashville-style hot sauce on a toasted brioche bun with mayo, shredded lettuce and sliced dill pickles. \$12

Clashmore Mike's Buffalo Chicken Wrap

Chicken tenders with buffalo hot sauce, chipotle ranch dressing, lettuce, tomato and Monterey Jack cheese wrapped in a flour tortilla. \$11

The McGraw

Grilled chicken, Swiss cheese, spinach, arugula, green onions and honey mustard dill yogurt wrapped in a grilled tortilla. \$11