

Lewis Center Kitchen Bar

DESSERTS

Key Lime Pie – 6

Whipped cream rosettes and toasted coconut decorate a tart Key lime mousse pie set atop a graham cracker crust. Individually sized.

Turtle Cream – 6

Chocolate cookie crust is topped with chocolate mousse, then finished with caramel, chocolate chips, and pecans.

Peanut Butter Cream – 6

Chocolate crust layered with peanut butter mousse, chocolate ganache, and crushed peanut butter cups.

Peanut Butter Tart – 8^{GF V}

Calling all peanut butter lovers! These vegan peanut butter tarts are made with a chocolate cookie crumb crust filled with Reese's peanut butter. A chocolate shell sits on top, with a peanut butter swirl.

Lemon Blueberry Cheesecake – 10^{GF V}

This Simply ultimate craveable dairy-free New York cheesecake-style dessert is individual; Sweetened with natural cane sugar and on a traditional crust made with a butter bean base and organic agave nectar. Topped with a Lemon custard and blueberries.

Smores – 8

Reminiscent of campfire treats, these miniatures start with a graham cracker-dough that is filled with layers of rich chocolate and gooey marshmallow filling.

Topped with Cherries, shaved Chocolate, and Marshmallow.

SALADS

Blooming Salad – 13^{GF V VG}

Blooming Baby Butter Lettuce with Bacon, Blue Cheese, Eggs, and Granola. Choice of Dressing

LC Salad – 15^{GF V VG}

Romaine Lettuce, dried Cherries, dried Apricots, Carrots, Parmesan cheese, and Sundried Tomatoes.

**Added Protein*

Chicken Tenders – 6

Sliced Steak – 9

Salmon Fillet – 9

BEVERAGES – 2.79

Coke, Diet Coke, Sprite, Hi C Fruit Punch, Mr. Pibb, Ginger ale, Lemonade, Milk, Chocolate Milk, and Iced Coffee.

Monin Flavorings - 0.50 per shot

Strawberry, Black Cherry, Watermelon, Coconut, Blue Raspberry, Peach, Passion Fruit, Pomegranate, Mango, Dragon Fruit, Granny Smith Apple, Vanilla, Caramel, and Espresso.

Immunity Boost Shot – 1.00

Happy Hour Every Wednesday, Thursday, and Friday from 4pm to 6pm. \$1 Off of All Local Drafts and \$1 Off of All Appetizers.

**May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*