



Lunch Menu

SOUPS & SALADS

- Soup du jour** 6
- French Onion** piping hot crock of caramelized Spanish onions in a veal broth topped with herb crouton and melted Gruyere cheese. 7
- Bistro Salad** mixed field greens tossed with honey balsamic vinaigrette, grape tomatoes, topped with spun carrot. 7
- Classic Caesar** chopped hearts of romaine lettuce, toasted croutons and lemon/anchovy dressing served in a crispy parmesan cup. 8
Extra anchovies \$ 3.
- Beet & Apple** roasted heirloom beets marinated and served with chevre cheese, wilted spinach, warm bacon vinaigrette, topped with green apple slaw. 9

*Add chicken to any salad \$ 4. / 4oz Salmon \$ 8.
6oz Steak \$ 10. / 4oz Filet Mignon \$ 14.*

ENTREES

All sandwiches and wraps served with fries

Avocado Salmon BLT 4oz fillet of grilled salmon topped with smoked bacon, lettuce, tomato, onion, and avocado salsa on a brioche roll 12

Chicken Salad Wrap pulled leg and thigh meat, Dijon mayo, diced apples and mixed field greens in a flour tortilla 9

Bleu Cheese Steak Sandwich 6oz certified Angus steak grilled, sliced and topped with caramelized onions and melted bleu cheese on a ciabatta bun 12

Vegan Stuffed Pepper roasted bell pepper filled with summer squash couscous and baked, finished with a charred corn vinaigrette 11

Crab Cake Sandwich panko breaded lump crab cakes fried and served on an herb hard roll with lettuce, tomato, and caper tarter sauce 11

Chicken/Artichoke French Sandwich egg battered chicken cutlet and artichoke hearts sautéed in a sherry/lemon/butter sauce served on a brioche roll 12

Hawaiian Burger ½ lb. certified Angus beef patty grilled to your liking and topped with teriyaki glazed bacon and pineapple chutney on a buttery brioche roll 14

Southwestern Veggie Burger vegetarian patty of ground black beans, corn, and lentils, topped with roasted bell peppers, melted cheddar Jack cheese and avocados on a ciabatta bun 14

Shrimp Caesar Wrap grilled Jumbo tiger shrimp tossed with chopped romaine lettuce and our house made Caesar dressing in a sundried tomato wrap 12





Appeti z er s

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| Soup du jour | 6 |
| French Onion piping hot crock of caramelized Spanish onions in a rich veal broth topped with herb crouton and melted Gruyere cheese. | 7 |
| Kentucky Fried Quail buttermilk soaked Quail dredged in 12 spiced flour and fried, served on a bed of mixed field greens and dressed with roasted corn vinaigrette | 12 |
| Crab Cakes panko breaded lump crab cakes fried and served on a bed of lettuce with caper tartar sauce and lemon zest. | 11 |
| Arancini fried risotto croquettes stuffed with prosciutto di parma and fresh mozz served with house made marinara and shaved romano cheese. | 9 |
| Tropical Fruit Bruschetta toasted baguette topped with a salsa of mango, papaya, star fruit, and melted Stilton Blue Cheese, finished with balsamic reduction | 11 |
| Steamed Mussels one pound of PEI mussels steamed in white wine/butter broth, with garlic, chopped parsley, and lemon, topped with grilled bread. | 11 |
| SALADS | |
| Bistro Salad mixed field greens tossed with honey balsamic vinaigrette, grape tomatoes, and topped with spun carrot. | 7 |
| Classic Caesar chopped hearts of romaine lettuce, toasted croutons and lemon/anchovy dressing served in a crispy parmesan cup. | 8 |
| <i>Extra anchovies \$ 3.</i> | |
| Watermelon Salad char grilled watermelon wedges, chilled and topped with baby arugula, orange segments and feta cheese in a Sake vinaigrette | 9 |
| Beet & Apple roasted heirloom beets, marinated and served with chevre cheese, wilted spinach, warm bacon vinaigrette, topped with green apple slaw. | 9 |
| <i>Add chicken to any salad \$ 4. / 4oz Salmon \$ 8. 6oz Steak \$ 10. / 4oz Filet Mignon \$ 14.</i> | |



ENTREES

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| Jerk Chicken 12oz free-range organic chicken breast oven roasted with jerk seasoning, served over braised cabbage and pickled carrot salad | 21 |
| Swordfish Verde grilled 8oz Swordfish steak served over green lentil pilaf and topped with a tomatillo/Avocado salad, finished with basil oil | 24 |
| Artichokes French Mac n' Cheese egg battered artichoke hearts sautéed in a sherry butter sauce tossed with penne pasta and parmesan cream, topped with lemon zest breadcrumbs then baked | 21 |
| Filet Mignon 8oz Choice filet of beef tenderloin grilled and served over bleu cheese mashed potatoes and topped with caramelized onions in a cabernet demi | 29 |
| Shrimp Skewers tequila marinated Tiger Shrimp grilled on bamboo skewers, served over black beans and dirty rice and topped with papaya/mango salsa | 24 |
| Tuscan Salmon 8oz fillet of Norwegian salmon pan seared over basil risotto and topped with a Mediterranean relish of charred red peppers, artichoke hearts, kalamata olives, and grilled onions | 25 |
| Vegan Stuffed Peppers fire roasted tri colored bell peppers stuffed with a summer squash couscous and baked, finished with a sweet corn vinaigrette | 19 |
| Southwestern Veggie Burger vegetarian patty of ground black beans, corn, and lentils, topped with roasted bell peppers, melted cheddar Jack cheese and avocados on a ciabatta bun, served with house cut fries | 14 |
| Hawaiian Burger ½ lb. certified Angus beef patty grilled to your liking and topped with teriyaki glazed bacon and pineapple chutney on a buttery brioche roll, served with a side of house cut fries | 14 |
| Philly Flat Iron Steak 8oz char broiled Angus flat iron sliced and topped with peppers, onions, and melted cheddar cheese, served over roasted garlic mashed potatoes | 26 |