



Lunch Menu

Salad/Appetizers/Soup

- Beignets** – fried crab dumplings with sweet caramelized onion vinaigrette 9
Shrimp – roasted with applewood smoked bacon and grilled zucchini with an aged balsamic 9
Tuna – seared with cucumber carrot slaw and basil oil 10
Caesar Salad – romaine hearts dressed with creamy Parmesan vinaigrette 7
Grilled Chicken 10
Grilled Steak 12
Grilled Shrimp 12
Grilled Salmon 13
House Salad – Bibb lettuce along with vine tomatoes with honey-balsamic vinaigrette - 6
Grilled Chicken 9
Grilled Steak 12
Grilled Shrimp 12
Grilled Salmon 13
Coconut Chicken Salad – over marinated cucumbers, tomatoes and mint with a poppy seed vinaigrette 10
Curried Chicken Salad – Served with cucumber carrot slaw 10
Soup of the Day – market price
- ### *Sandwiches/Entrees*
- (all sandwiches served on baguette with side salad and fries)
Curried chicken salad sandwich – Bibb lettuce and tomatoes 9
Steak sandwich – aged cheddar and caramelized onions 12
Crispy fish sandwich – tartar sauce and tomato 9
Angus Burger – served on brioche with lettuce, tomato and onion 10
Choice of cheese: aged cheddar, Gruyere and Maytag blue cheese
Penne Alla Vodka 8
Chicken 10, shrimp 12
Salmon – pan roasted with toasted walnuts, spinach and honey 13
Hanger Steak – with crispy fries 12
BBQ Chicken – sweet potato fries 8
Chicken Milanese – chiffonade of baby arugula, chopped tomatoes & red onions served
With a lemon vinaigrette 12
Filet Mignon – braised greens and crispy potatoes and sauce bordelaise 18
Mexican Fiesta Wrap – grilled chicken, avocado, mesclum with a chipotle salsa
& white cheddar 8
Sashimi Tuna Wrap – grilled tuna, lettuce, avocado, with a wasabi sauce 9