LUNCH

APPETIZERS

Shrimp Tacos * 11

Grilled shrimp, shredded lettuce, chopped tomato, cotija cheese with spicy pink mayonnaise.

Crispy Calamari * 12

Served with English mustard-lemon aioli, scallions, cilantro & black sesame seeds.

Buffalo Chicken Flatbread * 10

Grilled chicken, mozzarella, bleu cheese crumbles, buffalo sauce, celery & matchstick carrots.

Lamb Chops * 15

Grilled New Zealand lamb chops, marinated with rosemary & garlic. Served with lightly fried brussel sprouts.

SOUPS

Soup of the Day * 4 cup * 5 bowl French Onion Soup with Swiss & Provolone * 5.5

SALADS

House Salad * 5

Crisp romaine, field greens, to matoes, cucumbers & shredded carrots.

Caesar Salad * 7/10

Crisp hearts of romaine, croutons & Parmesan cheese tossed with Caesar dressing.

Classic Cobb Salad * 9/13

Diced chicken, tomato, hard-boiled egg, chopped bacon, crumbled bleu cheese & avocado, atop a bed of field greens.

Goat Cheese Salad * 10/14

Panko-crusted goat cheese lightly fried and served over spinach and field greens. Topped with strawberries, red onions, pecans & champagne vinaigrette.

Asian Chicken Cashew Salad * 9/13

Chicken breast cut into strips & sautéed in sesame oil with red peppers & cashews. Served over field greens with mandarin orange segments & wonton strips.

Citrus Salad * 9/13

Field greens topped with grapefruit, avocado, bleu cheese crumbles & a citrus vinaigrette.

Steakhouse Salad * 12/16

Grilled sirloin over spinach & romaine with bleu cheese crumbles, diced tomato, diced onions, green olives & garbanzo beans. Tossed with EVOO & drizzled with balsamic reduction.

ADDITIONAL SALAD ENHANCEMENTS

Grilled Chicken * $4\,$

Steak, Shrimp, or Salmon * 7

SANDWICHES

Beef Tenderloin & Brie Panini * 15

Grilled and sliced bistro tender with sherried mushrooms & onions, served with brie cheese on white crown bread.

Hot Ham & Brie Panini * 9/13

Sliced ham with spinach, strawberries & brie cheese.

Veal Parmesan Sandwich * 13

Scallopini of veal, lightly breaded and fried, served on ciabatta with marinara & fresh mozzarella.

Cheese Steak Hoagie * 13

Steak sandwich meat, grilled onions, provolone, lettuce, tomato & mayonnaise on a hoagie roll.

Turkey Salsalito Wrap * 12

Warm turkey, bacon, cheddar-jack cheese, salsa & shredded lettuce.

NY Deli Style Reuben * 10/13

Fresh corned beef, sauerkraut, Swiss cheese & Thousand Island dressing on grilled rye bread.

Maryland Crab Cake Sandwich * 17

Fresh jumbo lump & backfin crabmeat in our special seasonings. Broiled & served on a Kaiser roll with lettuce & tomato.

Crispy Fried Chicken Sandwich * 12

Fried chicken with bacon, cheddar & smoky barbeque sauce on a brioche bun.

LUNCH ENTRÉES

Vegetable Potstickers * 14

Pan-seared in sesame oil with vegetable threads, red pepper strips & spinach over jasmine rice with sesame ginger sauce.

Beef Short Rib * 17

Boneless short ribs served over cheddar mashed potatoes, with vegetables.

Maryland Crab Cake * 18

Crab cake broiled & served with sautéed spinach. Topped with remoulade & served with rice.

Chicken Parmesan * 15

Lightly breaded & fried chicken breast topped with marinara, fresh mozzarella & basil over linguini.

BURGERS

The Classic * 11

8oz. of USDA ground chuck served on a brioche-style roll with lettuce, tomato, red onion & a pickle spear.

Turkey Burger * 11

Served with Adams cheddar, sliced avocado, lettuce & tomato.

Salmon Burger Sliders * 9/13

Tempura-fried salmon burger with lettuce, tomato, avocado & wasabi-teriyaki mayonnaise.

The Impossible Burger * 13

A wheat and potato protein burger as a vegan alternative to beef.

