



Lunch Menu

Appetizers

Lobster Tacos * 16

Tempura-battered lobster tail in a flour tortilla with grilled avocado, Napa slaw & salsa verde.

Roasted Fresh Figs * 9

Served with gorgonzola & honey drizzle.

Crispy Calamari * 11

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

Sirloin Negimaki * 12

Sirloin steak wrapped around fresh asparagus, seared, & served with a violet mustard vegetable slaw.

Lamb Chops * 13

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

Chicken Andouille Lollipops * 11

Served with béarnaise aioli.

Soups

Soup of the Day * \$4.00 cup \$5.00 bowl

French Onion Soup with Gruyere* \$5.50 bowl

Salads

House Salad * 5

Crisp romaine, field greens, tomatoes, 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 pepper & cashews. Served over field greens with mandarin orange segments & wonton strips.

Pecan Chicken Salad * 10/14

Field greens, pear, red grapes & pecan-crusted chicken.

Steakhouse Salad * 12/16

Grilled sirloin over spinach & romaine with bleu cheese crumbles, diced tomato, diced onions, green olives & garbanzo beans.

Additional Salad Enhancements

Grilled Chicken * 4

Steak, Shrimp, or Salmon * 7





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Sandwiches

Luau Sandwich * 12

Sliced turkey, ham, whole grain mustard, cheddar cheese & mango chutney on a coconut & pineapple-infused luau roll.

Hot Ham & Brie Panini * 9/13

Sliced ham with spinach, strawberries & brie cheese.

Pulled Pork Cubano Panini * 9/13

Pulled pork, ham, swiss, bread & butter pickles, with spicy mustard.

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 and Thousand Island dressing on grilled rye bread.

Crab Cake Sandwich * 17

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

Chicken Cordon Bleu * 12

Grilled chicken breast, ham, provolone cheese, with lettuce & tomato on ciabatta with honey mustard.

Lunch Entrées

Grilled Vegetable Ravioli * 13

Garnished with grilled vegetables and roast tomato broth.

Georgia Chicken * 14

Chicken breast sautéed with green peppercorns, peach slices, & Peach Schnapps.

Crab Cake * 18

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

Burgers

The Classic * 11

8oz. of USDA ground chuck- the best we can get! 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.

Slider Duo * 16

Smoked salmon slider with dill crème fraîche & crab cake slider with remoulade.

Upgrade your side order with a tossed salad or the soup of the day.

