

LUNCH

APPETIZERS

Shrimp Tacos * 12

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

Crispy Calamari * 14

Lightly fried calamari served with chipotle aioli & marinara.

Lamb Chops * 16

Grilled New Zealand lamb chops served with broccoli rabe pesto, red pepper jus & cumin-scented yogurt sauce.

California Grilled Chicken Flatbread * 10

Grilled chicken, Applewood-smoked bacon, Monterey jack, mozzarella, fresh avocado, pico de gallo & a drizzle of roast garlic aioli.

Corn & Zucchini Quesadilla * 8

Baked tortilla with cheddar jack cheese, corn & zucchini. Served with smoked tomato salsa & avocado relish.

Empanadas * 9

One chicken, one pork & one black bean-corn empanada. Served with tamarind & chimichurri dipping sauce.

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, 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 peppers & cashews. Served over field greens with mandarin orange segments & wonton strips.

Southern Fried Chicken Salad * 10/14

Buttermilk-battered chicken breast strips & green tomatoes lightly fried. Served over field greens, grilled onions, pecans & honey mustard dressing.

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

Ham & Cheddar Panini * 9/12

Smoked country ham, NY sharp cheddar cheese, sliced pears & pepper jelly on white crown bread.

Turkey Panini * 12

Warm sliced turkey, cranberry chutney, brie & spinach, on wheatberry bread.

Chicken Avocado Club * 10/13

Grilled chicken, avocado, lettuce, tomato, bacon & muenster cheese on a ciabatta roll.

Tuna Niçoise Wrap * 12

Tuna salad, green olives, cherry tomatoes & field greens with basil aioli in a whole wheat wrap.

Buffalo Shrimp Stampede Wrap * 14

Grilled shrimp tossed in buffalo sauce with diced celery, shredded carrot, blue cheese crumbles, diced tomato, spinach, romaine & blue cheese dressing.

Cheese Steak Hoagie * 13

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

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.

LUNCH ENTRÉES

Eggplant Meatballs * 14

Roast eggplant, cheese, herbs & breadcrumbs formed into balls. Served over fresh tomato sauce with zucchini linguini.

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.

Pulled Pork Sliders * 10/13

Pulled Pork with sweet BBQ chili sauce topped with coleslaw.

Salmon Burger Sliders * 10/13

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.

