



## LUNCH MENU

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### STARTERS

#### SOUP OF THE DAY

ASK YOUR SERVER FOR CHEF'S CREATION

#### FRENCH ONION \$6.95

#### SESAME AHI TUNA \$12.95

SEARED & FINISHED WITH TAMARI GINGER SAUCE, AVOCADO & RED PEPPERS

#### BAKED BRIE IN CROUTE \$12.95

IMPORTED BRIE CHEESE WITH HONEY MUSTARD AND PINE NUTS, WRAPPED IN PUFF PASTRY, BAKED AND SERVED W/ FRESH FRUIT AND CROSTINI

#### ESCARGOT \$12.95

SAUTÉED SNAILS W/ SHALLOTS, GARLIC AND MUSHROOMS IN A COGNAC CREAM SAUCE

#### CAMARONES AL AJILLO \$12.95

SAUTÉED SHRIMP WITH GARLIC, OLIVE OIL, RED PEPPER FLAKES & HERBS

#### CARNITAS TOSTADA \$10.95

SLOW ROASTED PORK OVER A CRISPY CORN TORTILLA WITH MARINATED RED CABBAGE & GUACAMOLE

#### CEVICHE DE CAMARON (SHRIMP CEVICHE) \$12.95

MARINATED SHRIMP COCKTAIL WITH LEMON AND ORANGE JUICE, TOMATOES, ONIONS, CILANTRO AND AVOCADO (LIGHTLY SPICY)

#### BRUSCHETTA \$8.95

CRISPY CROSTINI TOPPED W/ A MIX OF TOMATOES, OLIVES, MUSHROOMS, SCALLIONS, FRESH HERBS, LIVE OIL, AND FETA CHEESE

#### MARINATED KALAMATA OLIVES \$4.00

### SANDWICHES

ALL SANDWICHES SERVED WITH A SIDE OF BOWTIE PASTA SALAD OR MIXED GREENS SALAD

#### ROASTED BEEF TENDERLOIN \$14.95

WITH HORSERADISH-JALAPENO CREAM SAUCE, SPINACH, ROASTED PEPPERS & RED ONIONS ON A FRENCH BAGUETTE

#### SAUTÉED CRAB CAKE \$10.95

SERVED ON A HERBED BUN WITH CHIPOTLE PEPPER MAYONNAISE, LETTUCE, TOMATOES & RED ONIONS

#### VEGETABLE SANDWICH \$8.95

GRILLED ZUCCHINI, MUSHROOMS & TOMATOES ON A FRENCH BAGUETTE WITH PESTO & FRESH MOZZARELLA CHEESE

#### GRILLED TUNA \$12.95

YELLOW FIN TUNA, SERVED OVER SOURDOUGH BREAD WITH SLICED TOMATO, BASIL, ONIONS & TAPENADE SPREAD (CAPERS, ANCHOVIES, MUSTARD, & OLIVES)

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- CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE CONSUMER'S RISK OF FOOD BORNE ILLNESS

- (OUR CAESAR DRESSING IS MADE WITH RAW EGG YOLKS) - 20% GRATUITY WILL BE ADDED ON PARTIES OF 6 OR MORE - SHARE PLATE CHARGE \$3.00

- SPLIT PLATE CHARGE \$5.00 - ALL DISHES ARE FRESHLY MADE AND IT TAKES TIME TO PREPARE, PLEASE LET YOUR SERVER KNOW IF YOU HAVE LIMITED TIME



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### SALADS

#### **DUCK & GOAT CHEESE SALAD \$14.95**

SHREDDED DUCK, APPLES, WALNUTS, GOAT CHEESE & FRESH BERRIES WITH WARM BALSAMIC VINAIGRETTE OVER MIXED GREENS

#### **SOUTHWESTERN STYLE CAESAR SALAD \$9.95**

FRESH ROMAINE LETTUCE TOSSED W/ CAESAR DRESSING, ONIONS, DICED TOMATOES, ROMANO CHEESE & BLUE CORN TORTILLA STRIPS

#### **WITH GRILLED OR BLACKENED CHICKEN \$14.95**

#### **WITH GRILLED OR BLACKENED SHRIMP \$16.95**

#### **GRILLED SHRIMP, BEETS & AVOCADO SALAD \$16.95**

WITH YELLOW PEPPERS, RED ONIONS AND GOAT CHEESE OVER MIXED GREENS TOSSED WITH BALSAMIC REDUCTION

### FISH

#### **CHEF'S SELECTION OF THE DAY \$MP**

#### **SALMON \$14.95**

GRILLED FILET OF SALMON FINISHED W/ LEMON CREAM SAUCE W/ SPINACH & SUN DRIED TOMATOES

### PASTA

#### **PASTA PENNE a LA BOSCAIOLA WITH CHICKEN \$13.95**

SAUTÉED SLICED CHICKEN BREAST W/PROSCIUTTO, MUSHROOMS & SUN DRIED TOMATOES IN GARLIC WHITE WINE CREAM SAUCE W/ PENNE & ROMANO CHEESE

#### **EGGPLANT FLORENTINE \$11.95**

BREADED EGGPLANT WITH RICOTTA CHEESE AND SPINACH, TOPPED WITH MARINARA SAUCE AND PROVOLONE CHEESE, SERVED OVER ANGEL HAIR PASTA

#### **ALFREDO OR MARINARA PASTA \$9.95**

WITH PENNE, ANGEL HAIR OR EGG FETTUCCINI PASTA

#### **WITH GRILLED OR BLACKENED CHICKEN \$14.95**

#### **WITH GRILLED OR BLACKENED SHRIMP \$16.95**

#### **RAVIOLI \$12.95**

RICOTTA & MOZZARELLA CHEESE RAVIOLI IN SHERRY CREAM SAUCE W/ SWEET PEAS, SUN DRIED TOMATOES & SHIITAKE MUSHROOMS

### ENTRÉES

#### **QUICHE OF THE DAY \$10.95**

#### **- WITH SEAFOOD \$12.95**

SERVED W/ A SIDE OF MIXED GREENS SALAD

#### **BEEF A LA BOURGUIGNONE \$15.95**

BRAISED TENDERLOIN IN BURGUNDY WINE SAUCE WITH MUSHROOMS, ONIONS & BACON, SERVED OVER GARLIC MASHED POTATOES & SAUTÉED VEGETABLES

#### **PICCATA VEAL \$17.95 | CHICKEN \$14.95**

WHITE WINE, LEMON, CAPERS SAUCE, SERVED WITH A SIDE OF ANGEL HAIR PASTA