



LUNCH MENU

STARTERS

SOUP OF THE DAY

ASK YOUR SERVER FOR CHEF'S CREATION

FRENCH ONION \$7.95

SESAME AHI TUNA \$12.95

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

BAKED BRIE IN CROUTE \$14.95

IMPORTED BRIE CHEESE WRAPPED IN PUFF PASTRY WITH HONEY MUSTARD & PINE NUTS, BAKED AND SERVED W/RED WINE AND FIG COMPOTE, DRIED GRAPES, APRICOTS & MARCONA ALMOND

ESCARGOT \$14.95

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

CARNITAS TOSTADA \$10.95

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

CEVICHE DE CAMARON (SHRIMP CEVICHE) \$12.95

MARINATED SHRIMP COCKTAIL WITH LEMON AND ORANGE JUICE, TOMATOES, ONIONS, CILANTRO & 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

BLACK ANGUS BEEF TENDERLOIN SANDWICH \$15.95

THIN SLICED AND SAUTÉED WITH ONIONS AND MUSHROOMS ON A FRENCH BAGUETTE WITH A SIDE OF AU JUS

VEGETABLE SANDWICH \$11.95

GRILLED PORTABELLA MUSHROOM, ROASTED PEPPERS, RED ONIONS AND FETA CHEESE TOUCHED WITH AGED BALSAMIC VINEGAR, ON A FRENCH HERBED BUN

GRILLED TUNA \$12.95

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

ENTRÉES

QUICHE OF THE DAY \$10.95 | WITH SEAFOOD \$12.95

SERVED W/ A SIDE OF MIXED GREENS SALAD

BEEF A LA BOURGUIGNONE \$16.95

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

CHICKEN A LA LAURA \$14.95

SAUTÉED CHICKEN BREAST TOPPED WITH SAUTÉED SPINACH, SLICED TOMATOES AND FRESH MOZZARELLA IN GARLIC WHITE WINE SAUCE

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 & GOAT CHEESE OVER MIXED GREENS TOSSED W/ 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 W/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 \$12.95

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

ALFREDO OR MARINARA PASTA \$9.95

WITH PENNE, ANGEL HAIR OR EGG FETTUCCHINI 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

SEAFOOD PASTA \$19.95

SHRIMP, SCALLOPS AND MUSSELS IN TOMATO CREAM SAUCE WITH BROCCOLI AND MUSHROOMS. TOSSED WITH TAGLIATELLE PASTA AND SHAVED PECORINO ROMANO CHEESE