



## LUNCH MENU

### STARTERS

#### SOUP OF THE DAY

ASK YOUR SERVER FOR CHEF'S CREATION

#### FRENCH ONION \$8.95

#### 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 A PUFF PASTRY WITH HONEY MUSTARD AND PINE NUTS, SERVED WITH RED WINE AND FIG COMPOTE, DRIED GRAPES, APRICOTS & MARCONA ALMONDS

#### ESCARGOT \$12.95

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

#### 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 WITH 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 \$15.95

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

#### VEGETABLE SANDWICH \$11.95

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)

### SALADS

#### DUCK & GOAT CHEESE SALAD \$17.95

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

#### SOUTHWESTERN STYLE CAESAR SALAD \$10.95

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

#### WITH GRILLED OR BLACKENED CHICKEN \$15.95

#### WITH GRILLED OR BLACKENED SHRIMP \$17.95

#### GRILLED SHRIMP, BEETS & AVOCADO SALAD \$17.95

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

### FISH

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

#### SALMON \$15.95

GRILLED FILET OF SALMON FINISHED WITH LEMON CREAM SAUCE AND WITH SPINACH & SUN DRIED TOMATOES

### PASTA

#### PASTA PENNE a LA BOSCAIOLA WITH CHICKEN \$14.95

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

#### EGGPLANT FLORENTINE \$13.95

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

#### ALFREDO OR MARINARA PASTA \$10.95

WITH PENNE, ANGEL HAIR OR EGG FETTUCCHINI PASTA

#### WITH GRILLED OR BLACKENED CHICKEN \$15.95

#### WITH GRILLED OR BLACKENED SHRIMP \$17.95

#### RAVIOLI \$13.95

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

#### SEAFOOD PASTA \$19.95

SHRIMP, SEA SCALLOPS, IN GARLIC TOMATO CREAM SAUCE WITH PROSCIUTTO, BROCCOLI & PORTABELLA MUSHROOMS, TOSSED WITH TAGLIATELLE PASTA, TOPPED WITH PECORINO ROMANO CHEESE AND PINE NUTS

### ENTRÉES

#### QUICHE OF THE DAY \$10.95

#### - WITH SEAFOOD \$12.95

SERVED WITH A SIDE OF MIXED GREENS SALAD

#### BEEF A LA BOURGUIGNONE \$17.95

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

#### PICCATA CHICKEN \$14.95

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

- 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