

Lunch Menu ~ April 2014

Soup
Tomato with Fresh Dill4.95
Salads
*Grilled Shrimp Salad
SHREDDED CABBAGE AND ARTISAN LETTUCE, MANDARIN ORANGES, SUGAR PEAS, DAIKON RADISH, BELL PEPPER, CASHEWS AND CRISPY WONTONS, SERVED WITH SRIRACHA BALSAMIC VINAIGRETTE
*Classic Tuna Salad
SERVED OVER MIXED GREENS WITH GRAPE TOMATOES, CUCUMBER, RED ONION AND CRACKERS, WITH FRUIT AND A FRESH BAKED MUFFIN
*Soup and Salad 8.95
A LIGHT AND DELICIOUS LUNCH, SERVED WITH FRESH BAKED BREAD
Sandwiches
California Club
THIN SLICED TURKEY, APPLEWOOD BACON, SWISS CHEESE, ARUGULA, TOMATO, AVOCADO AND CHIPOTLE AIOLI ON TOASTED WHEAT BREAD, SERVED WITH YOUR CHOICE OF SIDE
Grilled Vegetable Wrap
ASPARAGUS, SQUASH, BELL PEPPER AND SPINACH WITH ROASTED GARLIC AIOLI AND BRIE, SERVED WITH FRENCH FRIES
Entrées
*Sautéed Salmon
TOPPED WITH WOK SEARED SHIITAKE MUSHROOMS IN A SPICY GINGER-BASIL SAUCE, GARNISHED WITH SCALLIONS AND SESAME SEEDS, SERVED OVER STICKY RICE
*Korean-Style Sirloin Skewers
MARINATED AND GRILLED, SERVED WITH CABBAGE KIMCHI AND GARNISHED WITH TOASTED SESAME SEEDS AND SCALLIONS
*Chicken Piccata12.95
CHICKEN BREAST LIGHTLY DREDGED IN FLOUR AND PAN FRIED, FINISHED IN A LEMON, BUTTER AND CAPERS SAUCE, SERVED OVER SAUTÉED SPINACH
Bold City Beer Battered Fish and Chips 14.95
NEW ENGLAND COD WITH FRENCH FRIES, SERVED WITH MALT VINEGAR AIOLI AND CAPER TARTER SAUCE
Creamy Shrimp Marsala16.25
LOCAL SHRIMP SAUTÉED WITH WILD MUSHROOMS AND SPANISH ONIONS IN A MARSALA WINE SAUCE AND A TOUCH OF CREAM, TOSSED WITH LINGUINE PASTA

Please ask your server about our Daily Features and Dessert Specials

PLEASE BRING ANY FOOD ALLERGIES TO THE ATTENTION OF OUR MANAGER

* These items can be prepared gluten-free

PRICES ARE SUBJECT TO 18% SERVICE CHARGE AND 7% SALES TAX. RESERVATIONS ARE RESPECTFULLY REQUESTED.CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE CONSUMER'S RISK OF FOOD BOURNE ILLNESS.