

Lunch Menu ~ December 2014

Soup

Lobster Bisque5.50
Salads
*Soup and Salad11.50
A LIGHT AND DELICIOUS LUNCH, SERVED WITH FRESH BAKED BREAD Salad Trio
CHICKEN, PINE NUT AND BROCCOLI SALAD WITH FRESH FRUIT AND COTTAGE CHEESE, SERVED OVER MIXED GREENS WITH A FRESH BAKED MUFFIN
*Salmon Salad
PREPARED BLACKENED, GRILLED OR SAUTÈED OVER OUR SIGNATURE HOUSE SALAD WITH YOUR CHOICE OF DRESSING GARNISHED WITH A FRESH BAKED MUFFIN
Sandwiches
Turkey BLT on Croissant
THIN SLICED TURKEY BREAST, APPLEWOOD BACON, ROMAINE LETTUCE, ROMA TOMATO AND GREEN GODDESS AIOLI, SERVED WITH YOUR CHOICE OF OUR FRESH SIDES
*Our House Cured Prosciutto and Fresh Mozzarella.9.25
SERVED ON FOCACCIA WITH SLICED ROMA TOMATO AND FRESH BASIL PESTO, SERVED WITH YOUR CHOICE OF OUR FRESH SIDES
Entrées
*Teriyaki Chicken Stir Fry
TENDER CHICKEN BREAST SERVED WITH STIR FRIED VEGETABLES OVER JASMINE RICE
Fried Butterfly Shrimp15.50
LIGHTLY BATTERED SHRIMP, FRIED, SERVED WITH FRENCH FRIES, COLESLAW AND COCKTAIL SAUCE $*Saut\'{e}ed~Salmon$
TOPPED WITH OLIVE TAPENADE AND FETA CHEESE
*Blackened Grouper and Colossal Crab15.95
FINISHED WITH A LIGHT TOMATO BROTH, GARNISHED WITH SCALLIONS AND CRISPY POTATOES
*Panéed Sirloin and Fries16.25
PANÉED 80Z SIRLOIN, TOPPED WITH A WILD MUSHROOM AND WHITE TRUFFLE COMPOUND BUTTER, SERVED WITH PARMESAN CRUSTED POTATO WEDGES
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.