

## Lunch Menu ~ June 2016

Soup
Pat's Gazpacho4.95
Salads
*Soup and Salad
*Lemon Grilled Chicken Salad
TOMATO WEDGES, SOFT BOILED EGG, AVOCADO, RED ONION AND SHREDDED CHEDDAR OVER MIXED GREENS. SERVED WITH OUR HOUSE BALSAMIC DRESSING
*Mediterranean Tuna Salad12.95
ALBACORE TUNA, BLACK OLIVES, ROASTED RED PEPPERS AND ARTICHOKE HEARTS IN A CREAMY DRESSING. SERVED WITH CRACKERS OVER ARTISAN LETTUCE
Sandwiches
Turkey BLT
100% Grass Fed Burger10.95
GRILLED AND TOPPED WITH BRIE CHEESE, BALSAMIC ONION JAM, BEEF STEAK TOMATO AND ARUGULA ON A TOASTED BRIOCHE ROLL. SERVED WITH HAND CUT POTATO WEDGES
Entrées
Grilled Meatloaf11.50
SERVED OVER ROASTED GARLIC MASHED POTATOES AND FINISHED WITH WILD MUSHROOM DEMI GLACE. GARNISHED WITH CRISPY ONION STRAWS AND SERVED WITH STEAMED BROCCOLI
Grilled Chicken and Puttanesca Sauce12.95
SPICY CRUSHED TOMATO SAUCE WITH CAPERS, GREEN OLIVES AND GARLIC TOSSED WITH ZITI PASTA
$\star$ Steak Tacos
VERDE ON A WARM CORN TORTILLA. SERVED WITH A FRESH BLACK BEAN AND CORN SALAD
* Fresh Catch
PREPARED SAUTEED, BLACKENED, GRILLED OR BROILED. TOPPED WITH LEMON-LIME BUTTER AND LUMP CRAB. SERVED WITH RICE PILAF AND POACHED CARROTS

 $Please\ ask\ your\ server\ about\ our\ Daily\ Features\ and\ Dessert\ Specials\ please\ bring\ any\ food\ allergies\ to\ the\ attention\ of\ our\ manager$ 

★ 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.