

Lunch Menu ~ September 2015

<u>Soup</u>
Creamy Beer Cheese Soup4.95
WITH BACON, CHEDDAR AND SCALLION CROSTINI
Salads
*Soup and Salad8.95
A LIGHT AND DELICIOUS LUNCH, SERVED WITH FRESH BAKED BREAD
*Chicken Caesar Salad11.95
HEARTS OF ROMAINE LETTUCE, GRAPE TOMATOES, GARLIC CROUTONS AND PARMESAN CHEESE. SERVED WITH FRESH FRUIT AND A MUFFIN
*Blackened Salmon Salad 16.50
MIXED GREENS, ROASTED CORN, BLACK BEANS, AVOCADO, ROMA TOMATO WEDGES, RED ONION AND CRISPY TORTILLA STRIPS. SERVED WITH A LIME-CILANTRO DRESSING.
Sandwiches
Roast Beef and Swiss Wrap8.25
THIN SLICED ROAST BEEF, SWISS CHEESE, PICKLE, LETTUCE, TOMATO, SAUTEED ONIONS AND MUSHROOMS WITH THOUSAND ISLAND MAYONNAISE. SERVED WITH GARLIC SCENTED FRENCH FRIES
Shrimp Louie Roll8.95
SLOW POACHED SHRIMP TOSSED IN OUR HOUSE LOUIE DRESSING. FILLED WITH BELL PEPPER, HEARTS OF PALM, SCALLIONS AND TOMATO. SERVED OVER BIBB LETTUCE ON A TOASTED ROLL WITH YOUR CHOICE OF OUR FRESH SIDES
Entrées
Chicken Scallopini and Pappardelle Pasta12.50 pancetta, mushrooms, scallions and diced tomato tossed in a light sherry cream sauce
Shrimp and Spinach Crepes14.50
POACHED SHRIMP, CALIFORNIA SPINACH AND GARLIC IN A PERNOD CREAM SAUCE. SERVED WITH VEGETABLES DU JOUR
Fried Green Tomatoes and Crab Maque Choux14.95
LOCAL GREEN TOMATOES TOPPED WITH LOUISIANA STYLE CRAB, CORN, BELL PEPPER, TOMATO AND GARLIC
Crab Stuffed Tilapia15.50
SERVED OVER WILTED BABY SPINACH AND TOPPED WITH HERBS DE PROVENCE BEURRE BLANC
*Pan Seared Sirloin
SLICED AND TOPPED WITH SAUTEED PEPPERS AND ONIONS. FINISHED WITH MEXICAN ADOBO SAUCE AND SERVED WITH GARLIC SCENTED WHITE RICE AND BLACK BEANS
Please ask your server about our Daily Features and Dessert Specials
PLEASE BRING ANY FOOD ALLERGIES TO THE ATTENTION OF OUR MANAGER

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.

★ These items can be prepared gluten-free