

March Dining Menu Dining Tuesday – Friday 11:30-2:00 & 6:00-9:00 Carry Out Available Tuesday Through Friday 11:00-11:30 and 5:30-6:30 For Reservations Call (904) 264-6070

<u>Soup</u>

Pasta
Fagioli5
<u>Appetizers</u>
Fried Green Tomatoes9
SERVED WITH A CAJUN REMOULADE
*Sautéed California Spinach
Shrimp and Lobster Mac and Cheese
WITH BRIE AND WHITE CHEDDAR CHEESE
<u>Sandwiches</u>
With Choice of Herbed Fries, Hand Dipped Onion Rings or Fresh Fruit
Mediterranean Chicken Grilled
Cheese
WITH MARINATED CHICKEN, PESTO, FRESH MOZZARELLA, TOMATO AND SERVED ON GRILLED CIABATTA BREAD
Burger Du Jour12
Classic
Rueben
CORNED BEEF, SAUERKRAUT, SWISS CHEESE, THOUSAND ISLAND DRESSING AND SERVED ON GRILLED RYE BREAD
Chopped Italian
Sub12
WITH SOPRESATTA, SALAMI, CAPICOLA, PROVOLONE, RED PEPPER, LETTUCE, TOMATO, ONION, OUR SUB DRESSING AND SERVED ON CIABATTA BREAD
Signature Salads
Signature Salad
Combo17
OUR BROCCOLI CHICKEN PINE NUT SALAD AND OUR SIGNATURE SHRIMP LOUIE SALAD. SERVED WITH ASSORTED
LETTUCE, FRUIT AND A HOUSE MADE MUFFIN
*Grilled Steak Salad19
TOSSED MIXED GREENS, CHILLED MOROCCAN COUS COUS, ROASTED CORN, TOMATOES, SCALLION, POINT
REYES BLUE CHEESE AND SERVED WITH A RED ONION VINAIGRETTE
<u>Entrées</u>
All Dinner Entrees Include House Salad, Chef's Choice Vegetable and Starch
*Chicken Confit16
SEARED LEG AND THIGH OVER STEWED LEEKS, CURRY CREME, MUSHROOMS AND WHIPPED POTATOES
*Pork Tenderloin Char Siu24
CHINESE STYLE PORK TENDERLOIN WITH JULIENNE VEGETABLES, STICKY RICE AND SAUCE CHAR SIU
*Ginger Salmon
BAKED SALMON WITH WHITE WINE AND OUR MILDLY SPICED GINGER CITRUS BUTTER SAUCE
*Grilled Flank Steak
with cilantro pesto aioli, charred onion and garlic puree *Filet Mignon
PAN SEARED AND SERVED WITH BROWN BUTTER HOLLANDAISE, BUTTER POACHED POTATOES AND ASPARAGUS
*These items can be prepared gluten-free

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE CONSUMER'S RISK OF FOODBOURNE ILLNESS