

LUNCH

MID-DAY SELECTIONS, ARTFULLY PRESENTED.

SOUPS

SOUP DU JOUR	4
TOMATO BISQUE	4

SALADS

GREEK SALAD TOMATOES OLIVES MARINATED ARTICHOKE CAPERS FETA CHEESE LEMON VINEGAIRETTE	8
*NICOISE SEARED YELLOWFIN TUNA RED ONION CAPERS ARTICHOKE CARROT NICOISE OLIVES ANCHOVY GREEN BEANS EGG LEMON SESAME VINEGAIRETTE	10
SOUTHWEST CHICKEN PICO DE GALLO PEPPERS AVOCADO ROASTED CORN BLACK BEANS CHEDDAR TORTILLA LIME-CHIPOTLE RANCH	9
STEAK & POTATO CAESAR CLASSIC ANCHOVY AND PARMESAN DRESSING	11

QUICHES

QUICHE FLORENTINE FRESH HOUSE SALAD	8
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SANDWICHES

FRENCH FRIES, OR SIDE SALAD	
GRILLED CAPRESE ASIAGO LOAF GRILLED TOMATO FRESH MOZZARELLA BASIL PESTO MAYONNAISE	7
SMOKED CHICKEN MELT CIABATTA BREAD CARAMELIZED ONIONS ROASTED RED PEPPERS MAYTAG BLEU CHEESE	8
MONTE CRISTO TURKEY HAM SWISS CHEESE RASPBERRY PEPPER SAUCE	8

BURGERS

FRENCH FRIES, OR SIDE SALAD	
TOSCANA PROSCUITTO FRESH MOZZARELLA GRILLED TOMATO PESTO	9
MUSHROOM SWISS MUSHROOMS BACON SWISS CHEESE	9
BLEU BUFFALO CARAMELIZED ONIONS MAYTAG BLEU CHEESE	12

PASTAS

SPAGHETTI BOLOGNAISE CARAMELIZED CARROTS ONIONS CELERY	9
TORTELLINI AL FORNO STUFFED TORTELLINI PESTO CREAM SAUCE	12
CHICKEN FUSILLI LEMON FRESH HERBS CREAM	12
RAVIOLI QUATRE FROMAGE MARINARA TOASTED MOZZARELLA FRESH BASIL BALSAMIC REDUCTION	12

FEATURED SELECTIONS

CILANTRO FISH TACOS WHITE CORN TORTILLAS PICO DE GALLO AVACADO QUESO BLANCO LIME	11
CRACKED PEPPER & HONEY DIJON PORK HONEY MUSTARD GLAZE CREAMED SPINACH RED POTATOES	14
SURF & TURF 3.5 OZ FILLET GRILLED SHRIMP RED POTATOES VEGETABLE	16
EGGPLANT PARMESAN MARINARA MOZZARELLA PESTO ANGEL HAIR KALAMATA VINEGAIRETTE	12

GRAND FINALE'

HOT DUTCH APPLE COBBLER VANILLA ICE CREAM	6
CREME BRUL'EE	6
FLOURLESS CHOCOLATE CAKE	6

A 7% SALES TAX AND 19% GRATUITY WILL BE ADDED TO TABLES OF 6 PERSONS OR MORE
*CONSUMING RAW OR UNCOOKED MEAT, FISH OR DAIRY FOOD INCREASES THE RISK OF ILLNESS.