

LUNCH

STARTERS

Spinach & Artichoke Dip

Chopped artichoke hearts, baby spinach, parmesan cheese & fresh herbs • \$11

Bruschetta

Toasted Italian crostini, plum tomatoes, basil, garlic, extra-virgin olive oil • \$8

Calamari

With cilantro citrus dipping sauce • \$14

Edamame (SPICY + \$1)

Steamed soybeans, sea salt • \$6

Bacon Wrapped Shrimp

Applewood bacon, sweet barbecue sauce • \$16

Mediterranean Steak Flatbread

Sliced seasoned steak, red onions, tomatoes, basil, hummus, feta cheese • \$14

Spinach Artichoke & Chicken Flatbread

Spinach & artichoke spread, grilled chicken, diced tomatoes and parmesan cheese • \$11

Baked Brie en Croute

Imported Brie cheese, French pastry, served with fresh fruit • \$12

**Beef Carpaccio

Thinly sliced tenderloin seared rare with capers, extra virgin olive oil and shaved parmesan • \$16

Mussels

Fresh Mussels steamed in white wine & garlic finished with fresh herbs and a touch of cream • \$12

AFTER LUNCH

\$7

WARM CHOCOLATE CHIP COOKIES

GHIRARDELLI BROWNIE & ICE CREAM

SALADS

Traditional Wedge • Iceberg lettuce, creamy blue cheese, tomatoes, applewood bacon • \$10

Caesar • Romaine hearts, creamy Caesar dressing, house-made croutons, imported parmesan cheese • \$9 WITH ENTRÉE \$5

****Sashimi Tuna** • Seared tuna sashimi, mixed greens, cashews, mandarin bits, crispy wontons, wasabi vinaigrette • \$17

Cranberry & Goat Cheese • Candied walnuts, goat cheese, cranberries, spinach, white balsamic vinaigrette • \$11

Maytag Blue • Mixed greens, grilled chicken, avocado, blue cheese, tomato, carrots, bacon, tortilla chips, sweet paprika dressing • \$12

Sunburst • Fresh field greens, fresh strawberries, diced green apples, plum red grapes, pineapple, kiwi, banana bread croutons, chopped toasted almonds, and blueberry balsamic vinaigrette • \$10

SOUPS

Lobster Bisque • Lobster bits, Cognac, cream, garlic crostini • \$9

French Onion • Caramelized onions in beef broth topped with a light crouton and melted provolone • \$7

CLASSIC ENTREES

Steak Quesadilla • Seasoned steak with sautéed onions, peppers, provolone on grilled pita • \$18

Lobster Ravioli • Tender ravioli, Lobster cream sauce, parmesan cheese • \$17

BURGERS & SANDWICHES

ALL SANDWICHES COME WITH YOUR CHOICE OF REGULAR FRIES, CAJUN FRIES, SWEET POTATO FRIES, OR HOUSE SALAD

Classic Burger • Served with lettuce, tomato, onion and your choice of cheese • \$13

Black n' Blue Burger • Black peppercorn crusted, sliced sautéed mushrooms, melted blue cheese • \$15

Blackened Mahi Sandwich • Blackened pan seared mahi filet, lettuce, tomato, onion served on a toasted bun. Cilantro citrus spread on the side • \$13

Turkey Brie Sandwich • Sliced roasted turkey, applewood bacon, sliced apples, brie cheese, honey mustard • \$11

Avocado Club Sandwich • Sliced roasted turkey, ham, applewood bacon, provolone, lettuce, tomato, onion, cilantro mayo, avocado spread • \$10

Applewood Chicken Sandwich • Grilled chicken, applewood smoked bacon, provolone, barbecue sauce • \$10

Ribeye Steak Sandwich • Sliced ribeye, caramelized onions and mushrooms on a French baguette. Served with au jus • \$14

Turkey Avocado Burger • Ground turkey seasoned with fresh herbs, sliced avocado, applewood bacon, chipotle ranch, pepperjack cheese • \$12

Montreal Reuben • House smoked corned beef, thousand island dressing, Swiss cheese, organic saurkraut, toasted wheat berry • \$13