



## Lunch Menu

### Soups - 3.00/5.00

Call for soup options. Soups change on a regular basis.

### Entrees

- Pan Seared Salmon ~ Citrus Vanilla Butter - 12.<sup>50</sup>
- Sesame Seared Ahi Tuna with Seaweed & Ginger - 12.<sup>00</sup>
- Boston Baked Blue ~ Light Herb Crust - 10.<sup>00</sup>
- Louisiana Blackened Catfish - 9.<sup>00</sup>
- Tilapia Fish Sandwich with Cheese - 9.<sup>00</sup>
- Shrimp and Scallops in Pesto Cream Sauce with Penne - 12.<sup>50</sup>
- Crab Cakes ~ Chive Aioli - 8.<sup>50</sup>
- Calamari in Garlic White Clam Sauce with Linguini - 10.<sup>00</sup>
- Chicken Tenderloins Mushroom Florentine - 9.<sup>00</sup>
- Eggplant Napoleon or Chicken Parmesan - 9.<sup>00</sup>
- Baked Ziti with Meat Sauce or Primavera - 8.<sup>50</sup>
- Grilled Prime Rib - 12.<sup>00</sup>
- Roast Turkey or Top Round - 8.<sup>50</sup>
- Italian Sausage with Peppers and Onions or Meatloaf Melt - 8.<sup>50</sup>

### Sandwiches - 8.<sup>50</sup>

- Turkey BLT
- Grilled Cuban Mix
- California-Avocado, Cheddar, Lettuce, Tomato, Onion & Chive Aioli
- Lemon Tarragon Chicken Salad Wrap
- Grilled Ham, Tomato & Swiss
- Turkey, Cheddar, Tomato, & Pesto on Focaccia
- BBQ Pork Wrap
- Roast Beef Melt with Horse Mayo

### Salads

- Chicken, Cheddar & Bacon - 9.<sup>00</sup>
- Crab Salad with Avocado - 9.<sup>00</sup>
- Steak & Crumbled Bleu - 9.<sup>50</sup>
- Caeser - 6.<sup>00</sup>  
with Chicken - 8.<sup>00</sup>
- Greek with Anchovies - 8.<sup>00</sup>
- Chef - 8.<sup>00</sup> / Garden - 3.<sup>00</sup> / 5.<sup>00</sup>

*Menu items and prices are subject to change*

