

Executive Lunch

14.95

Choice of One Starter

Garden Salad, Caesar Salad or Choice of Soup

Choice of One Main Course

Beef Tournedos*

4 oz beef medallions with mushroom and red wine demi-glace

Grilled Pork Chop ♣

Dry spice rubbed pork chop with apple cider reduction

Grilled Chicken Breast

With pancetta cream

Pan Seared Salmon*

With balsamic cherry tomato sauce

Choice of Two Sides

Bacon Mac and Cheese

Whipped Potatoes ♣

Sautéed Vegetables ♣

Sautéed Mushrooms ♣

Garlic Spinach ♣

French Fries

Sandwiches

Served with choice of French fries, tomato poblano soup, soup d'jour or garden salad.

Roasted Corn Chowder (Add \$2)

California Kobe Burger*

½ lb burger with avocado, bacon, sautéed onions and Swiss cheese on a Jalapeno bun

13.95

Habanero Sausage Stacker

House-made habanero sausage, sautéed onions and bell peppers with Dijon mustard

7.95

Crispy Fish Tacos

Lightly breaded white fish, remoulade, shredded lettuce, tomatoes and roasted corn

7.95 (Sub Shrimp-Add \$3)

Steak Sandwich

Sliced grilled beef with horseradish aioli, crispy shallots and provolone cheese

7.95

Chicken Salad Sandwich

Diced chicken breast, apples, pecans, lettuce and tomatoes on Ciabatta bread

7.95

Shrimp Pobo

Lightly breaded shrimp with remoulade, shredded lettuce and tomatoes

8.95

Entrees

Chicken Fried Chicken

Crispy chicken breast with pancetta cream, bacon mac and cheese and sautéed spinach

8.95

Fried Ravioli

Sautéed spinach, capers and tomatoes with a rustic pomodoro sauce

Beef 8.95 | **Cheese** 7.95

Quinoa Pilaf ♣

Quinoa with roasted corn, sautéed bell peppers, onions, tomatoes and fresh herbs

10.95

6 oz Filet Mignon*

Potato pave, grilled asparagus, and red wine demi-glace

22.95

Grilled Flat Iron Steak ♣

Whipped potatoes and grilled asparagus

11.95

Pan Seared Trout ♣

Sun dried tomato dusted trout, roasted corn & tomato risotto, sautéed green beans with browned butter

10.95

Salisbury Steak

Ground beef tenderloin steaks with garlic whipped potatoes, sautéed vegetables and onion demi-glace

15.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

A 20% gratuity will be added to parties of 6 or more
Menu items and prices are subject to change without notice.

~ Substitutions and additions may incur additional charges. ~

~ \$4.00 charge for split entrees ~

♣ - Denotes Gluten free items

Appetizers

Butternut Squash Ravioli - with toasted pumpkin seeds and sage butter	6.95
Beef Empanadas - crispy masa dough, roasted corn salsa and chipotle ranch dressing	7.95
Shrimp Poppers – Crispy baby shrimp with creamy Cajun aioli	7.95
Spinach and Artichoke Stuffed Mushrooms - artichoke and spinach stuffed mushrooms with a rustic pomodoro sauce	6.95
Fried Mozzarella – crispy fresh mozzarella served with a rustic pomodoro sauce	7.95
Habanero Sausage - house-made habanero sausage with toasted crostinis, onions and sweet bell peppers with tomato mostarda	6.95
Fried Calamari - crispy calamari with a rustic pomodoro sauce	8.95
Jumbo Lump Crab Cakes - crabmeat and roasted bell peppers with chipotle hollandaise	9.95
Bruschetta - marinated diced tomatoes, capers, kalamata olives, fresh basil, red onions and Parmesan cheese with toasted foccacia	5.95
Shiner and Pancetta Fondue - house cured pancetta in a Shiner Bock and cheddar fondue with toasted foccacia for dipping	7.95
Pear and Pancetta Flatbread Pizza - spiced poached pears with house cured pancetta, goat cheese, arugula, garlic cream and balsamic glaze	8.95
Margherita Flatbread Pizza - fresh mozzarella, tomatoes, basil and rustic pomodoro sauce	7.95
Appetizer Trio - choice of three of the following appetizers: Calamari, Habanero Sausage, Spinach and Artichoke Stuffed Mushrooms, Beef Empanadas, Fried Mozzarella, Bruschetta, Butternut Squash Ravioli, Crab Cakes (\$3 sub charge) or Shrimp Poppers (\$2 sub charge). Feeds approximately 3-4 people	23.95

Soups

Roasted Corn Chowder Roasted corn, bell peppers, and potatoes Cup 5.95 Bowl 7.95	Soup du Jour Soup of the day Cup 3.95 Bowl 5.95	Tomato Poblano Roasted tomatoes and poblanos with crispy potato threads Cup 3.95 Bowl 5.95
--	--	--

Salads

Add Chicken 4.95	Add Shrimp 5.95	Add Crab 6.95	Add Salmon* 7.95	Add Lobster 12.95
Garden Salad ♣ - tomatoes, carrots and cucumbers with choice of dressing				Side 4.95 Entrée 9.95
Poached Pear Salad ♣ - butter lettuce mix, spiced poached pears, candied pecans and blue cheese crumbles with apple cider vinaigrette				Side 6.95 Entrée 10.95
Strata BLT ♣ - crispy iceberg wedge, bacon, Roma tomatoes with choice of dressing				Side 5.95 Entrée 9.95
Strawberry Fields ♣ - garden lettuce mix, strawberries, mandarin oranges, toasted almonds, feta cheese, cucumbers with a strawberry & black pepper vinaigrette				Side 5.95 Entrée 9.95
Tomato Strata ♣ - tomatoes, fresh mozzarella cheese, basil, balsamic reduction with a garlic and shallot infused olive oil				Side 6.95 Entrée 11.95
Caesar Salad ♣ - crispy romaine hearts, herbed croutons, anchovy fries and parmesan crisp with Caesar dressing				Side 5.95 Entrée 9.95
Cobb Salad ♣ - romaine lettuce, diced tomatoes, cucumbers, grated eggs, blue cheese crumbles, chopped bacon and sliced avocado with choice of dressing				Side 6.95 Entrée 10.95
Lemon Thyme Chicken Salad ♣ - grilled chicken breast with garden lettuce mix, tomatoes, cucumbers and carrots with a tangy lemon thyme dressing				Entrée 12.95
Steak Salad * ♣ - sliced beef tenderloin with spinach, arugula and romaine lettuce mix, tomatoes, cucumbers and carrots with choice of dressing				Entrée 14.95

Pasta Creations

Choose Your Main Ingredient

Shrimp 11.95	Beef* 10.95	Chicken 9.95
Salmon* 10.95	Vegetable 8.95	Duck* 14.95

Choose Your Pasta

Bow Tie	Fettuccini
Cappellini	

Choose Your Sauce

Pomodoro	Roasted Garlic Cream
Alfredo	Creamy Tomato

Choose Up To Three Ingredients

(.95 cents for each additional ingredient)

Capers	Mushrooms	Eggplant	Onions	Bell Peppers
Zucchini	Tomatoes	Black Olives	Spinach	