

June Lunch Menu

SOUP & SALADS

- Chicken Tortilla Soup, tomatoes, corn, chilies, cheese, avocado, cilantro 6.
- Field Greens Salad, tomatoes, blue cheese, white balsamic vinaigrette 6.
- Spinach Salad, red onion, egg, bacon vinaigrette, goat's cheese toast 9.
- House Made Mozzarella, tomatoes, basil oil, balsamic vinegar reduction 8.
- Romaine B.L.T. - tomato, applewood smoked bacon, egg, onion, cucumber dill dressing 9.

APPETIZERS

- Tempura Calamari, ginger - soy glaze, peppers, serranos 9.
- Pork Egg Rolls, shitake – Napa salad, sweet chili & wasabi sauces 9.
- Angus Beef Sliders (3), Georgia Cheddar, Romaine, Onions, Chipotle 1000 Island * 10.

ENTRÉE SALADS

- Maple Grilled Salmon, field greens & sweet potato chips, key lime vinaigrette* 11.
- Old Bay Crab Cake, saltine crust, greens, tomatoes, fresh avocado, creamy goat's cheese serrano dressing 12.
- Grilled Chicken, baby greens, nappa cabbage, carrots, peppers, wonton crisp, sesame vinaigrette* 11.
- Hangar Steak Salad, mixed greens, grilled portabellas, red onion, roma tomatoes, blue cheese vinaigrette* 11.
- Spicy Oregano Grilled Jumbo Shrimp, white bean salad, greens, roasted tomatoes, balsamic syrup drizzle* 12.

SANDWICHES

ALL SANDWICHES SERVED WITH A CHOICE OF SIDE

- Blackened Chicken, topped with blue cheese served on a hoagie, pesto mayo* 9.
- Grilled 8 oz Angus Beef Hamburger, Georgia cheddar, lettuce, tomato, red onion* 9.
- Smoked Turkey Tortilla, lettuce, jack cheese, pico de gallo, avocado sour cream, chili pepper tortilla 9.
- Blackened Mahi-Mahi Tacos, flour tortillas, spicy red cabbage, citrus sauce* 10.
- Korean marinated beef and kimchee sandwich, romaine, chili garlic mayonnaise, hoagie roll 10.

ENTRÉES

- Jerk Chicken Quesadilla, fresh mango salsa, sour cream, cilantro, black beans & rice 9.
- Noodle Bowl, rice noodles, shrimp, chicken, bok choy, and a Chinese five spice chicken broth* 11.
- Salmon Thai, thai pesto, spicy ponzu, steamed rice and seasonal vegetables* 11.
- Angus Beef Bolognese, farfalle pasta, shaved parmesan 11.
- Grilled Hanger steak, pommes frites, asparagus, chimmi churri sauce 12.
- Vegetable Plate - Any four sides below 12.

Asparagus
 Sautéed Spinach
 Seasonal Vegetables
 Baby Bok Choy
 Cucumber Salad

SIDES 4.00

Black Beans & Rice
 French Fries

Fresh Fruit Salad
 Roasted Red Bliss Potatoes
 Tuscan White Bean Salad
 Edamame Ravioli
 Pasta Salad

*ADVISORY: CONSUMING RAW OR UNCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

18% Gratuity may be added to parties over six guests.