



## LUNCH MENU

### appetizers

- oven baked, bay shrimp and crab cakes with jalapeno lime aioli... 10.25
- seared sea scallops with ginger chili jam... 12.50
- steamed manila clams in chardonnay, garlic and fresh herbs... 11.50
- tempura shrimp with sweet chili sauce and spicy cashew cilantro sauce... 9.75
- new zealand green lip mussels on the half shell, in a red thai curry, coconut sauce... 11.50
- tomato, basil and gorgonzola bisque... 4.50
- soup of the day ~ please ask your server... 4.50

### appetizer salads

- greek salad with marinated feta, artichokes, broccoli, pita bread, roasted peppers, tomatoes, pepperoncini and olives in a lemon dill vinaigrette... 7.50
- caesar salad with romaine lettuce, parmesan cheese and croutons in a creamy caesar dressing... 6.25
- house salad with mixed greens, gorgonzola, burgundy poached pear and candied walnuts in blueberry zinfandel vinaigrette... 7.00

### burgers, sandwiches and wraps

(with your choice of french fries, house salad, caesar salad)

- roasted chicken wrap with sun dried tomato pesto, mayonnaise, lettuce, tomatoes, onions, roasted vegetables (eggplant, peppers, zucchini, squash) and provolone cheese ... 12.75
- grilled beef burger with lettuce, tomatoes, onions, cheddar cheese, caramelized onions, garlic aioli .. 10.25
- applewood smoked bacon, lettuce, tomatoes, red onion and avocado with jalapeno lime aioli and country style ketchup on toasted asiago ciabatta... 9.75
- thai marinated steak wrap with nappa cabbage, red cabbage, carrots, cilantro, cashew sauce... 15.50
- bbq chicken sandwich with lettuce, tomatoes, onions, avocado, provolone cheese, mayonnaise... 12.50
- grilled steak sandwich with roasted portobello mushrooms, peppers and onions with chipotle mayonnaise, on toasted onion, garlic ciabatta bread... 16.50
- grilled vegetable wrap with eggplant, yellow squash, zucchini, peppers, lettuce, tomatoes, red onions, goat cheese mayonnaise and olive pecan pesto... 9.75
- grilled lamb burger with beet chutney, garlic-mint aioli, lettuce, tomatoes, red onion and sweet potato fries... 14.75

### pasta

- linguine with green lip mussels in a red thai curry coconut sauce with cilantro... 16.50
- cheese ravioli with roasted tomatoes, button mushrooms and spinach in alfredo sauce... 10.50
- seafood penne with fish, scallops, shrimp, crab, green lip mussels, clams and lobster in a spicy tomato sauce... 18.50
- linguine with manila clams in a chardonnay, garlic and fresh herb sauce... 16.50
- linguine pasta with artichokes, roasted red peppers, capers, spinach, broccoli, roasted tomato, shallots, basil and olive oil... 8.50
- with grilled chicken... 11.50    with grilled shrimp... 16.50

**entree salads**

greek salad with marinated feta, artichokes, broccoli, pita bread, roasted peppers, tomatoes, pepperoncini and olives in a lemon dill vinaigrette  
with grilled chicken... 12.50    with grilled steak... 15.50    with grilled shrimp... 16.50

lime, cilantro chicken salad with mixed greens, red onion, pepitas, avocado, roasted red peppers and tomatoes in chili lime dressing... 12.50

grilled lamb salad with mixed greens, sun dried tomatoes, goat cheese, green beans, roasted shallots and couscous in a garlic yogurt dressing... 18.50

caesar salad with romaine lettuce, parmesan cheese, croutons, broccoli, artichokes and roasted red peppers in a creamy caesar dressing  
with grilled chicken... 12.50    with grilled salmon... 15.50    with grilled shrimp... 16.50

pork tenderloin salad with mixed greens, baby beets, toasted pistachios, green apples, tomatoes, and goat cheese, tossed in apple, sherry vinaigrette... 14.50

seared **rare** filet mignon salad with mixed greens, dried cranberries, spicy pecans, brie cheese, strawberries and portobello mushrooms in a black cherry dressing... 16.50

house salad with mixed greens, gorgonzola, burgundy poached pear and candied walnuts in blueberry zinfandel vinaigrette

with grilled chicken... 12.50    with grilled steak... 15.50    with grilled shrimp... 16.50

roasted chicken salad with mixed greens, roasted cashews, pears, roasted red peppers, tomatoes, and brie in curry vinaigrette... 11.50

three seeded ahi nicoise salad with red potatoes, egg, tomatoes, olives, artichokes, green beans, roasted red peppers served on mixed green tossed with whole grain mustard dressing... 17.50

tempura shrimp and vegetable salad with mixed greens, daikon sprouts, cucumber, carrot, pickled ginger in orange sesame vinaigrette and wasabi cream... 17.50

soup and salad combo... 9.50

~choice of tomato-basil-gorgonzola bisque **or** soup of the day

**and**

~ choice of house salad, caesar salad **or** greek salad

**entrees**

seafood jambalaya with mussels, fish, shrimp, spicy sausage, rice in spicy tomato broth... 14.50

deep fried hoki in pale ale beer batter with french fries and house salad... 11.75

blackened tilapia with mango salsa chili infused olive oil on mash potatoes and vegetables... 12.75

chicken and vegetable stir-fry with hoisin soy sauce, served on rice... 8.50

oven baked tuscan chicken with tomatoes, garlic, red onion, basil and rosemary on rice and vegetables finished with balsamic glaze... 14.50

fajita' s with onions and peppers, lettuce, cheese, salsa, sour cream, guacamole and flour tortillas  
with blackened chicken... 11.50    with steak... 15.50

oven baked baby back ribs with spicy barbecue sauce, on mashed potatoes and vegetables... 14.50

grilled 8 oz petite filet with blackberry peppercorn sauce and port soaked cherries on mashed potatoes and steamed spinach... 19.50

**one check per table please**

223 richmond street, el segundo - open monday - saturday, call 310 322-6085