

LUNCH MENU
(menu subject to change)

appetizers

- oven baked, crab-bay shrimp cakes with spicy coleslaw and red pepper remoulade... 10.50
seared sea scallops with ginger chili jam... 13.25
manila clams steamed in chardonnay, garlic and fresh herbs... 12.50
tempura shrimp with sweet chili sauce and cashew cilantro sauce... 9.75
new zealand green lip mussels on the half shell, in a red curry, coconut sauce... 12.50
tomato, basil and gorgonzola bisque... 4.50
french onion soup... 4.50
soup of the day ~ please ask your server for today's selection... 4.50

appetizer salads

- greek salad with mixed greens, marinated feta, peppers, broccoli, olives, pepperoncini,
pita bread, tomatoes and artichokes in a herb dressing... 7.50
caesar salad with parmesan cheese and croutons... 6.25
house salad with mixed greens, gorgonzola, burgundy poached pear,
candied walnuts and blueberry zinfandel vinaigrette... 7.25

entrée salads

- greek salad with mixed greens, marinated feta, peppers, broccoli, olives, pepperoncini,
pita bread, tomatoes and artichokes in a herb dressing
with grilled chicken... 12.50 with grilled steak... 15.50 with grilled shrimp... 16.50
lime, cilantro chicken salad with mixed greens, red onion, pepita's, avocado,
roasted red peppers and tomatoes in lime cilantro dressing... 12.50
grilled barbecue chicken salad with romaine lettuce, crispy red onions, shredded cheese,
avocado, tomatoes and roasted corn, tossed with chipotle ranch dressing... 12.50
pork tenderloin salad with spinach, apples, gorgonzola, roasted beets and toasted hazelnuts
tossed in a caramelized apple vinaigrette... 15.50
caesar salad with parmesan cheese, croutons, artichoke hearts, broccoli, peppers and tomatoes
with grilled chicken... 12.50 with grilled salmon... 15.50 with grilled shrimp... 16.50
house salad with mixed greens, gorgonzola, burgundy poached pear,
candied walnuts and blueberry zinfandel vinaigrette
with grilled chicken... 12.50 with grilled steak... 15.50 with grilled shrimp... 16.50
nicoise salad with seared **rare** ahi tuna in three seeded crust, red potatoes, egg, tomatoes, olives, artichokes,
broccoli, peppers on mixed greens tossed with whole grain mustard dressing... 18.50
seared **rare** filet mignon salad with mixed greens, dried cranberries, spicy pecans, brie cheese,
strawberries and portobello mushrooms in a black cherry dressing... 18.50
roasted chicken salad with mixed greens, roasted cashews, pears, roasted red peppers,
tomatoes and brie cheese in a curry vinaigrette... 12.50
soup and salad combo... 10.50
~choice of tomato-basil-gorgonzola bisque **or** french onion soup **or** soup of the day
~choice of house salad **or** caesar salad **or** greek salad

burgers and sandwiches

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

- grilled beef burger with cheddar cheese, caramelized onions, garlic aioli, lettuce, tomatoes, red onions, and fries... 10.50
BLT with apple wood smoked bacon, lettuce, tomatoes and avocado
with jalapeno lime aioli and country style ketchup on toasted asiago ciabatta... 12.75
bbq chicken sandwich with lettuce, tomatoes, onions, avocado, provolone cheese and mayonnaise... 12.75
grilled steak sandwich with roasted portobello mushrooms, peppers and onions
with chipotle mayonnaise, on asiago ciabatta bread... 16.75
roasted vegetable sandwich with eggplant, zucchini, peppers, portobello mushroom, lettuce,
tomatoes, onions, goat cheese and olive pecan pesto on asiago ciabatta... 10.75
grilled 10oz lamb burger with beet chutney, garlic-mint aioli, lettuce, tomatoes, onion, sweet potato fries... 14.75

wraps

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

- roasted chicken wrap with roasted eggplant, zucchini, peppers, lettuce, tomatoes
and onions, with sun dried tomato pesto and mayonnaise... 13.25
thai marinated steak wrap with cabbage, carrots, cilantro and cashew sauce... 15.50

pasta

- seafood penne with fish, scallops, shrimp, crab, mussels, lobster and clams in spicy tomato sauce... 18.50
linguine with green lip mussels in red curry coconut sauce with cilantro... 17.50
cheese ravioli with roasted tomatoes, button mushrooms, spinach and basil in alfredo sauce... 11.75
linguine with manila clams in chardonnay, garlic and fresh herb sauce... 17.50
linguine pasta tossed with artichokes, roasted red peppers, capers, broccoli, spinach,
roasted tomatoes, garlic, basil and extra virgin olive oil... 8.50
with grilled chicken... 12.50 with grilled shrimp... 16.50

entree

- jambalaya with cajun chicken, andouille sausage, fish, shrimp,
mussels in spicy tomato sauce, tossed with rice... 14.75
deep fried alaskan cod in beer batter with fries and house salad... 12.25
blackened tilapia with mango salsa and chili infused olive oil on mashed potatoes and vegetables... 12.75
chicken and vegetable stir-fry with hoisin soy sauce, served on rice... 9.50
oven baked chicken with tomatoes, basil, onion, rosemary and garlic on rice and vegetables
finished with balsamic glaze... 14.50
blackened chicken fajita's with red onions and peppers, lettuce, cheese, salsa
sour cream, guacamole and flour tortilla's... 11.50
oven baked half rack ribs with spicy barbecue sauce, on mashed potatoes and vegetables... 16.50
grilled filet mignon and shrimp kebabs with teriyaki sauce, served over rice and stir-fry vegetables... 16.50
oven baked salmon in cranberry thyme crust with champagne sauce
on mashed potatoes and vegetables... 18.50
grilled 8oz petite filet with blackberry peppercorn sauce and port soaked cherries
on mashed potatoes and steamed spinach... 20.50