

~LUNCH~

Appetizers-

Shrimp Cocktail \$4 each

Served with cocktail sauce and lemon

Eggplant Rollatini \$13

Lightly fried eggplant rolled with ricotta cheese topped with Pomodoro

Fried Calamari with Cherry Peppers \$15

Served with marinara sauce

Coconut Shrimp with Sweet and Sour \$18

4 Deep fried shrimp coated in coconut flakes

Crab Cakes \$16

Lump crab, red pepper and bay seasoning, breaded and lightly fried

Antipasto Board \$20

Prosciutto di Parma, Genoa Salami, Sharp Provolone, Mozzarella, Parmesan Cheese, Mixed olives, roasted red peppers, grapes leaves, roasted tomato, artichoke, & crostini

Shrimp Puttanesca \$18

4 Grilled Shrimp, Tomatoes, olives, spicy garlic sauce over spinach

Rosemary Sea Salt Chicken Wings \$18

Pizza-

Margarita \$14

Roma tomatoes, mozzarella & basil

Picante \$15

Pepperoni, crumbled Italian sausage, pomodoro & mozzarella

Fig & Prosciutto Pizza \$18

Fig spread, mozzarella cheese, topped with Prosciutto arugula & Balsamic Glaze

Meatball Pizza \$15

Ricotta, Mozzarella, meatballs, topped with fresh basil

Soups:

Soup of the day :

Chef's selection

Chicken Vegetable Soup \$5

Classically Prepared

Salads & Bowls-

Caesar \$9

Romaine lettuce, house-made Caesar dressing, parmesan cheese & croutons

Mixed Greens \$7

Mixed greens, tomato, cucumber, onion & olives with house vinaigrette

Iceberg Wedge Salad \$9

Crumbled bacon, chopped tomato & onion with blue cheese dressing

BBQ Chicken Cobb Salad \$16

Romaine, tomato, bacon, avocado, hard-boiled egg, BBQ grilled chicken, corn, avocado & blue cheese dressing

Summer Salad \$15

Spinach, seasonal berry, sliced almonds, goat cheese, tossed in an orange vinaigrette

Spicy Avocado and Lime Bowl \$15

Black bean and corn salsa, sautéed vegetables, quinoa, tomato, cilantro & chipotle vinaigrette over romaine lettuce

Green Bowl \$15

Romaine, roasted Brussel sprouts, broccolini, broccoli, green beans, & spinach, quinoa, avocado, & blackened chicken

Mediterranean Bowl \$15

Feta cheese, tomato, cucumber, orzo salad, hummus with a red wine vinaigrette served over romaine

Ahi Poke Bowl \$22

Shredded iceberg, diced ahi tuna, sushi rice, avocado, cucumber, scallions, black sesame seeds, sirracha mayo vinaigrette

Fajita Bowl \$20

Flank Steak, sautéed onions & peppers, black beans, corn salsa, jasmine rice, chopped cilantro, sour cream

Blackened Shrimp Bowl \$22

Grilled Blackened shrimp, couscous, olives, diced tomatoes & cucumbers, pickled onions, chick peas, topped with feta cheese and Tzatziki dressing

Add-ons: Chicken \$5, Shrimp \$4 (per piece), 8 oz. Sirloin Tips \$10

Burgers-

Classic Burger \$12

8oz choice ground beef patty, American cheese, lettuce & tomato served on a brioche bun

Mushroom Swiss Burger \$15

Sautéed mushrooms & caramelized onions with a chipotle aioli

BBQ Burger \$16

8oz choice ground beef patty, bacon, white cheddar, and caramelized onions topped with BBQ sauce

Sandwiches-

Chicken Parmesan Panini \$14

Breaded chicken breast, pomodoro sauce, mozzarella cheese, on ciabatta

Tuna Sandwich \$10/\$12

All white albacore tuna tossed with mayonnaise served on white, wheat or rye bread with lettuce & tomato. Also available with Italian Tuna (\$12) or as a Tuna Melt

Turkey Club \$12

Sliced turkey, tomato, and lettuce layered with bacon served on toasted white bread with mayonnaise

Crispy Chicken Sandwich \$14

Breaded and fried chicken breast with lettuce and tomato topped with a chipotle aioli served on a brioche bun

Caprese Sandwich \$16

Tomato, fresh mozzarella, basil, balsamic reduction

Reuben \$14

Corned beef, Swiss cheese, sauerkraut, and Russian dressing served on grilled rye bread

Tenderloin Steak Sandwich \$16

Grilled tenderloin medallions with sautéed onions and melted American cheese served on a torpedo roll served with French fries

Lobster Roll \$22

Fresh lobster meat tossed with mayo served with fresh lettuce on a grilled roll

Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness. Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked.