

## Appetizers

<b>Corn Chowder</b>	9
diced pepper and celery	
<b>Panzanella Salad</b>	14
watermelon, haricot vert, cherry tomato, cucumber, feta cheese, croutons, baby arugula, red onion, sherry vinaigrette	
<b>Strawberry Burrata Salad</b>	15
heirloom cherry tomato, baby arugula, crouton, basil, balsamic reduction	
<b>Bacon Wrapped Pork Medallion</b>	15
sliced plum, scallion vinaigrette, bacon jam	
<b>Avocado and Crab</b>	16
crab salad, avocado, fried shallot, cilantro buttermilk	
<b>Steak 'n' Potatoes</b>	16
grilled strip steak, steak fries, chipotle aioli, pearl onion, herbed oil	
<b>Seared Tuna</b>	17
ginger roasted summer vegetables, avocado, sesame aioli, soy sauce	

## Sandwiches

All sandwiches are served with a choice of **Herbed Fries** or **House Salad**

<b>BBQ Grilled Chicken</b>	16
cabbage slaw, bbq sauce, applewood smoked bacon, sharp cheddar cheese	
<b>All Natural Beef Burger</b>	17
applewood smoked bacon, sharp cheddar cheese, remoulade	
<b>Shrimp Avocado Toast</b>	17
ancho sautéed shrimp, cherry tomato, baby radish, guacamole	
<b>Portobello</b>	16
grilled portobello mushroom, tomato, arugula, feta, Asian spiced root aioli	

### Express Lunch

11:00am-3:00pm Daily

Please pick 2 options from a cup of soup, personal size salad\*, or half sandwich for

**\$16**

Add a glass of any of the Happy Hour wine for **\$7**

## Salads

<b>Mixed Green*</b>	10
mixed greens, cherry tomatoes, cucumber	
<b>Add Grilled Chicken or Shrimp</b>	16/18
<b>Classic Caesar*</b>	10
romaine hearts, herbed croutons, shaved parmesan	
<b>Add Grilled Chicken or Shrimp</b>	16/18
<b>Marinated Steak</b>	22
arugula, quinoa, corn, green pea, grilled plum, feta, chimichurri	
<b>Tuna Niçoise</b>	24
romaine hearts, marble potato, haricot verts, cherry tomatoes, purple potatoes, olives, red onion, egg, avocado, white wine vinaigrette	

## Entrees

<b>Asparagus Risotto</b>	19
arborio rice, roasted asparagus, parmesan cheese	
<b>Add Grilled Chicken or Shrimp</b>	25/27
<b>Atlantic Salmon</b>	23
sautéed rainbow swiss chard, warm herbed vinaigrette	
<b>Pan Roasted Chicken Breast</b>	20
tomato jus, roasted marble potatoes, confit tomatoe, sugar snap peas, scallion	

## Sides

<b>Herbed Fries</b>	6
<b>Grilled Corn on the Cob</b>	7
<b>Mixed Spring Vegetables</b>	7
<b>Asparagus Risotto</b>	8

**Executive Chef -Karim Williams**  
**Summer 2018 Lunch**

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

An **18% gratuity** and **8.87% sales tax** will be added to your check