

❄️ LUNCH MENU ❄️

-STARTERS-

GREEK BREAD	\$5
Three Cheese Blend, Melted on Toasted Pita with Tzatziki Sauce	
PAN SEARED CALAMARI	\$11
Milk Bathed Calamari, Lightly Dusted in Dill Flour, Seared with Cherry Tomato, Basil, Lemon	
CRAB & CREAM CHEESE WONTON	\$6
Lump Crab and Cream Cheese Stuffed Wonton with Chili Aioli	
ROASTED VEGETABLE HUMMUS	\$8
Roasted Hummus with Carrot, Celery, and Pita	
CHARRED EDAMAME	\$6
Charred Soy Bean with Salt (Spicy Optional)	
BLT WRAP	\$7
Honey Bourbon Bacon, Cherry Tomato, Lettuce Boats	
DRUNKEN MUSHROOM	\$11
Pan Seared Mushroom with Garlic and Herbs, Red Wine and Served with Feta Cheese	
LAMB HOT ROCK	\$12
Sliced Leg of Lamb, Seared on a Sizzling Hot Rock at Your Table, Served with Mediterranean Garnish, Toasted Pita	

-SALADS-

BISTRO	\$5
Mixed Greens, Cherry Tomato, Marinated Onion, Walnut & Parmesan with Pita Points	
GREEK	\$6
Romaine, Cucumber, Cherry Tomato, Olive, Marinated Onion & Feta	
BL WEDGE	\$6
Iceburg Wedge, Sliced Onion, Cherry Tomato, Bacon Bits, Green Goddess Dressing	
CAESAR	\$5
Chopped Romaine, Bacon, Parmesan, Jalapeno Cornbread Crouton, House Caesar Dressing	
ADD CHICKEN TO SALAD	\$4
ADD SALMON OR SHRIMP TO SALAD	\$6

- BOWLS -

SALMON BOWL \$12

Wilted kale, Shaved Brussel Sprout, Carrot, Trail Mix, Roasted Lemon Vinaigrette

BAJA SHRIMP \$11

Baja Seasoned Shrimp, Spinach, Avocado, Rice, Mango Chutney

CHICKEN QUINOA \$9

Grilled Chicken, Quinoa, Italian Sausage, Apple, Ponzu

STEAK HOUSE SALAD BOWL \$14

Mixed Greens, Seared Tenderloin, Cherry Tomato, Herb Mushroom, Blue Cheese

- ENTRÉES -

PECAN SALMON \$14

Pecan Crusted Salmon, Blue Cheese Risotto,
Fresh Green Beans, Raspberry Drizzle

HONEY SAMBAL GLAZED COD \$12

Seared Cod, Brush Glazed with Honey Sambal,
Orzo, Ratatouille

SEARED SALMON TACOS \$11

Chili Powder Dusted Fresh Salmon, Pico de Gallo,
Avocado, Lettuce, Flour Tortilla

GRILLED SALMON \$12

Lemon Pepper Salmon Filet, Garlic Shallot
Broccoli, Rice Pilaf, Agave Soy Reduction

BLACKENED TORTELLINI \$9

Cheese Stuffed Tortellini, Cajun Cream Sauce,
Fresh Parmesan, Lemon Crown
+ Add Chicken \$4 Salmon or Shrimp \$6+ +

ROSEMARY LAMB PASTA \$11

Ground Beef, Lamb, Sausage, Tossed in Penne
Pasta, with Spicy Cajun Cream Sauce

EGGPLANT PARMESAN \$9

Parmesan Crusted Eggplant, Orzo, House Marinara,
Fresh Parmesan

SHRIMP PESTO \$12

Sautéed Shrimp in Pesto with Cherry Tomato,
Mushroom, Green Onion, Fettucine Noodle

FETTUCINE ALFREDO \$9

Fettucini Noodle, Broccoli, Mushroom, Alfredo
Sauce, Toasted Baguette
+ Add Chicken \$4 Add Shrimp \$6 +

LAMB GYRO \$11

Thin Sliced Marinated Lamb, Mozzarella Toasted
Pita, Fresh Feta, Tzatziki, Fries or Fruit

PATTY MELT \$9

Sirloin Burger, Bourbon Caramelized Mushroom &
Onion, Swiss Cheese, Brioche Bun, Garlic Aioli,
Fries or Fruit
+ Add Green Chili \$.75 Add Egg \$1.50 +

CHICKEN BACON AVOCADO \$11

Grilled Chicken, Bacon, Swiss Cheese, Avocado,
Garlic Aioli, Lettuce, Tomato, Onion, Fruit or Fries

SMOKED GOUDA CHEESE BURGER \$11

Grilled Black Angus, Seared Onion, Bacon, Tomato,
Lettuce, Smoked Gouda, Fries or Fruit
+ Add Green Chili \$.75 Add Egg \$1.50 +

OPEN FACED PRIME RIB \$12

Knife & Fork Shaved Prime Rib, Bell Peppers,
Onions, Swiss Cheese, Jalapeno Cornbread,
Fries or Fruit

CHICKEN SALAD WRAP \$9

Spinach Wrap, Grilled Chicken, Mixed Greens, Bell
peppers, Onions, Aioli, Fries or Fruit

20% Service Charge Will Be Added To Parties Of 8 Or More

Consumption Of Raw Or Uncooked Meat & Fish May Cause Food Borne Illness