

❄️ LUNCH MENU ❄️

-STARTERS-

GREEK BREAD	\$6
Three Cheese Blend, Melted on Toasted Pita with Tzatziki Sauce	
PAN SEARED CALAMARI	\$9
Milk Bathed Calamari, Lightly Dusted in Dill Flour, Seared with Cherry Tomato, Basil, Lemon	
SEARED SCALLOP	\$12
(3) Seared Scallops, Cream Corn with Ham topped with a Cabernet Reduction	
CRAB & CREAM CHEESE WONTON	\$6
Lump Crab and Cream Cheese Stuffed Wonton with Chili Aioli	
BACON SHRIMP DIP	\$9
Bacon, Cream Cheese, Shrimp, Jalapeno, Mushroom & Green Onion Served with Toast Points	
CHARRED EDAMAME	\$6
Charred Soy Bean with Salt (Spicy Optional)	
JERK SHRIMP W/ AVOCADO CREAM SAUCE	\$8
(4) Jerk Marinated Shrimp, Pico de Gallo, Avocado Cream Sauce	
DRUNKEN MUSHROOM	\$11
Pan Seared Mushroom with Garlic, Herbs & Red Wine Served with Feta Cheese	
LAMB HOT ROCK	\$12
Sliced Leg of Lamb, Seared with a Sizzling Hot Rock at Your Table Served with Mediterranean Garnish, Toasted Pita	
CHARCUTERIE BOARD	\$14
Sliced Cured Meat, Assorted Cheese, Fruit, Toast Point	

-SALADS-

BISTRO	\$6
Mixed Greens, Cherry Tomato, Marinated Onion, Walnut & Parmesan with Pita Points	
GREEK	\$6
Romaine, Cucumber, Cherry Tomato, Olive, Marinated Onion & Feta	
BL WEDGE	\$7
Iceburg Wedge, Sliced Onion, Cherry Tomato, Bacon Bits, Green Goddess Dressing	
CAESAR	\$6
Chopped Romaine, Bacon, Parmesan, Jalapeno Cornbread Crouton, House Caesar Dressing	
ADD CHICKEN TO SALAD	\$6
ADD SALMON OR SHRIMP TO SALAD	\$8

-BOWLS-

SALMON BOWL \$11

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

CHICKEN QUINOA \$9

Grilled Chicken, Quinoa, Italian Sausage, Apple, Ponzu

STEAK HOUSE SALAD BOWL \$14

Mixed Greens, Seared Tenderloin, Cherry Tomato, Marinated Onion, Herb Mushroom, Blue Cheese Crumble, Balsamic Vinaigrette

-ENTRÉES-

CHICKEN WRAP \$9

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

BAJA SHRIMP TACOS \$12

Baja Seasoned Shrimp, Spinach, Avocado Spread, Mango Chutney, (2) Flour Tortillas, Chips & Salsa

SEARED SALMON TACOS

Chili Powder Dusted Fresh Salmon, Pico de Gallo, Avocado, Lettuce, (2) Flour Tortilla

PECAN SALMON \$14

Pecan Crusted Salmon, Blue Cheese Risotto, FreshGreen Beans, Raspberry Drizzle

GRILLED SALMON \$12

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

BLACKENED TORTELLINI \$12

Cheese Stuffed Tortellini, Cajun Cream Sauce, Fresh Parmesan, Lemon Crown
++ Chicken, Salmon or Shrimp ++

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 \$11

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 \$12

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 \$14

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

BL FRIED RICE \$12

Rice, House Vegetable
++Chicken, Beef or Shrimp++

LOBSTER ROLL \$14

Steamed Lobster, Wilted Kale, Shaved Brussel Sprouts, Aioli, Brioche Bun, 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 Bourne Illness