

LUNCH MENU

STARTERS

SOUP OF THE DAY

Ask your server for Chef's Creation

French onion . . . \$6.95

SESAME AHI TUNA ~ *Seared & finished with tamari ginger sauce, avocado and minced red peppers . . . \$12.95*

BAKED BRIE IN CROUTE ~ *Imported brie cheese with honey mustard and pine nuts, wrapped in puff pastry, baked and served w/ fresh fruit and crostini . . . \$12.95*

ESCARGOT ~ *Sautéed snails with shallots, garlic and mushrooms in a cognac cream sauce . . . \$12.95*

CAMARONES AL AJILLO ~ *Sautéed shrimp with garlic, olive oil, red pepper flakes and herbs . . . \$12.95*

CARNITAS TOSTADA ~ *Slow roasted pork over a crispy corn tortilla w/marinated red cabbage and guacamole . . . \$10.95*

CEVICHE DE CAMARON ~ *(Shrimp ceviche)) marinated shrimp cocktail with lemon and orange juice, Tomatoes, onions, cilantro and avocado (lightly spicy) . . . \$12.95*

BRUSCHETTA ~ *Crispy crostini topped w/ a mix of tomatoes, olives, mushrooms, scallions, fresh herbs, live oil, and feta cheese . . . \$8.95*

MARINATED KALAMATA OLIVES . . . \$4.00

SANDWICHES

"All sandwiches served with a side of bowtie pasta salad or mixed greens salad"

ROASTED BEEF TENDERLOIN ~ *With horseradish-jalapeno cream sauce, spinach,*

roasted peppers and red onions on a French baguette . . . \$14.95

SAUTÉED CRAB CAKE ~ *Served on a herbed bun w/ chipotle pepper mayonnaise, lettuce, tomatoes and red onions . . . \$10.95*

VEGETABLE SANDWICH ~ *Grilled zucchini, mushrooms and tomatoes on a French baguette with pesto and fresh mozzarella cheese . . . \$8.95*

GRILLED TUNA ~ *Yellow fin tuna, served over sourdough bread w/ sliced tomato, fresh basil, onions and tapenade spread (capers, anchovies, mustard, and olives) . . . \$12.95*

PROSCIUTTO & MOZZARELLA ~ *Imported prosciutto, fresh mozzarella, fresh basil, sliced tomatoes, and red onions on a French baguette with olive oil & balsamic vinegar . . . \$13.95*

ENTRÉES

GRILLED POLENTA & FRESH VEGETABLES ~ *With gorgonzola sauce & fresh mixed greens salad . . . \$10.95*

QUICHE OF THE DAY ~ *Served w/ a side of mixed greens salad . . . \$10.95*
WITH SEAFOOD . . . \$12.95

CHICKEN SORRENTINO ~ *sautéed chicken breast topped with breaded eggplant, fresh mozzarella cheese and tomato basil & white beans sauce . . . \$14.95*

BEEF a LA BOURGUIGNONE ~ *Braised beef tenderloin in Burgundy wine sauce with mushrooms, onions and bacon, served over garlic mashed potatoes & sautéed vegetables . . . \$15.95*

FRANCAISE~ *Veal or Chicken w/lemon garlic, white wine sauce, with angel hair pasta*
Veal . . . \$17.95 . . . Chicken . . . \$14.95

SALADS

DUCK & GOAT CHEESE SALAD ~ *Shredded duck, apples, walnuts, goat cheese & fresh berries with warm balsamic vinaigrette over mixed greens . . . \$14.95*

SOUTHWESTERN STYLE CAESAR SALAD ~ *Fresh romaine lettuce tossed w/ Caesar dressing, onions, diced tomatoes, Romano cheese and crispy blue corn tortilla strips . . . \$9.95*

With grilled or blackened chicken . . . \$14.95

With grilled or blackened shrimp . . . \$16.95

GRILLED SHRIMP, BEETS & AVOCADO SALAD ~ *With yellow peppers, red onions & goat cheese over mixed greens tossed w/ balsamic reduction . . . \$16.95*

FISH

CHEF'S SELECTION OF THE DAY ~ *Market price*

SALMON ~ *Grilled filet of salmon finished w/ lemon cream sauce w/ spinach & sun dried tomatoes . . . \$14.95*

TILAPIA ~ *grilled or blackened finished with chimichurry sauce . . . \$12.95*

PASTAS

PENNE a LA BOSCAIOLA W/CHICKEN ~ *sautéed sliced chicken breast w/prosciutto, mushrooms And sun dried tomatoes in garlic white wine cream sauce Tossed with penne pasta & Romano cheese . . . \$13.95*

EGGPLANT FLORENTINE ~ *Breaded eggplant with ricotta cheese & spinach, topped with marinara sauce and provolone cheese, served over angel hair pasta . . . \$11.95*

GNOCCHI ~ *in gorgonzola sauce with spinach, walnuts and artichokes . . . \$11.95*

ALFREDO OR MARINARA PASTA ~ *With penne, angel hair or egg fettuccini pasta . . . \$9.95*

With grilled or blackened chicken . . . \$14.95

With grilled or blackened shrimp . . . \$16.95

RAVIOLI ~ *Ricotta & mozzarella cheese ravioli in sherry cream sauce w/ sweet peas, sun dried tomatoes & shiitake mushrooms . . . \$ 12.95*

VEGETARIAN PASTA ~ *Artichokes, broccoli, sun dried tomatoes, zucchini and fresh basil in a garlic white wine sauce tossed with egg fettuccini . . . \$12.95*

~ * ~ Consuming raw or undercooked meats, poultry, seafood or eggs may increase the consumer's risk of food borne illness

Our Caesar dressing is made with raw egg yolks

~*~ 20% Gratuity will be added on parties of 6 or more

Share plate charge \$3.00

Split plate charge \$5.00

* All the dishes are freshly made and it takes time to prepare, please let your server know if you have limited time *