

# LUNCH MENU

 **Gluten Free**

## SALADS

### DAILY SPECIALS

**Quesadilla of the Day** Guacamole, Salsa 15

**Quiche of the Day** with Mixed Greens 11.5  
with cup of Soup 14 add Onion Soup 3

### EXPRESS LUNCH

#### Soup and Sandwich Combination

Sandwich of the Day,  
Choice of Soup, Mixed Greens  
Half Sandwich 10.5  
Whole Sandwich 13  
add Onion Soup 3

### SOUPS

**Soup of the Day** The Chef's Daily Preparation 6

**4 Cheese French Onion** Swiss, Provolone,  
Mozzarella, Pecorino Romano 6.5

 **Vegetarian Black Bean**  
Creme Fraiche, Tomato, Scallions 5.5

 **Cream of Mushroom** Fresh Chives 5.5

### APPETIZERS

**Crab, Spinach & Artichoke Dip** Corn Tortilla Chips 14

 **Crispy Rice Flour Calamari** Thai Chili Sauce 10


**Jumbo Shrimp** Stuffed with Horseradish and Dijon Mustard,  
Wrapped in Bacon 12

 **Mexican Chicken Spring Rolls** Guacamole, Pico de Gallo  
Queso Fresco 10


 **Guacamole** with Tortilla Chips 10

**Sesame Crusted Seared Rare Tuna**  
Napa Cabbage Cucumber Salad, Sweet Soy Glaze,  
Pickled Ginger 13


 **Fried Oysters (4)** Oysters on a Tortilla Chip, Topped with  
Pico de Gallo, Jalapeno Aioli 11


 **Chicken Chopped Cobb** Shredded Iceberg Lettuce,  
Blue Cheese, Avocado, Diced Tomato, Hickory Smoked Bacon,  
Sliced Egg, Ranch Dressing 14

**Caesar Salad** Cracked Pepper Parmesan Dressing,  
Croutons 9

 **Harvest Salad** Gala Apple, Apricot, Sundried Cranberries,  
Candied Walnuts, Gorgonzola, Baby Greens,  
Tarragon Vinaigrette 11

**Brie Salad** Crispy Almond Brie, Mixed Greens with Fresh Fruit,  
Strawberry Champagne Vinaigrette 13

 **Warm Kale** Tuscan Kale, Bacon, Red Onion, Roasted Beets,  
Sherry Maple Vinegar 9

 **Warm Frisee Salad** Pancetta, Crispy Potato, Gorgonzola,  
Honey Roasted Garlic Vinaigrette 9

 **Tuna Niçoise** Kalamata Olives, Cooked Egg, Green Beans,  
Potato, Mixed Greens, Balsamic Vinaigrette 16

 **Crispy Iceberg Heart** Crumbled Hickory Smoked Bacon,  
Creamy Maytag Blue Cheese Dressing 9

 **Baby Spinach** Chopped Egg, Mushrooms, Red Onions,  
Roasted Red Beets, Warm Bacon Dressing 8

 **Chicken Mediterranean** Fresh Mozzarella, Mixed Greens,  
Kalamata Olives, Roasted Red Peppers, Cornishons,  
Balsamic Vinaigrette 14

 **Arugula Salad** Goat Cheese, Candied Walnuts,  
Fresh Roasted Beets, Golden Raisins,  
Strawberry Champagne Vinaigrette 10

**Greek Salad** Romaine, Tomato, Kalamata Olives, Feta,  
Spanakopita, Chick Peas, Cucumber, Red Onion, Pepperoncini,  
Red Wine Vinaigrette 12

Add Crispy Calamari 4 Add Chicken 5  
Add Shrimp 8 Add Salmon 8  
Add 4oz Filet Mignon 9 Add Grilled Tuna 8

20% Gratuity Will Be Added to Large Parties of 7 or More

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## SANDWICHES

All Sandwiches Come with Housemade Potato Chips Unless Otherwise Noted

**Grilled Cheese and Apple** Sliced Gala Apple, Melted Brie, Arugula, Honey, Whole Wheat Bread 11

**Smoked Salmon** Lemon Herb Cream Cheese, Red Onion, Tomato, Cucumber, Brioche Roll 11

**Cheesesteak** Sliced Steak, Caramelized Onions, Melted Cheese, French Fries, Baguette 12

**Grilled Meatloaf** Lettuce, Tomato, American Cheese, Mayonnaise, Brioche Roll 11

**Blackened Ahi Tuna** Asian Slaw, Tomato, Wasabi Aioli, Brioche Roll 13

**8oz. Cheeseburger** Lettuce, Tomato, Red Onion, Brioche Roll, French Fries 14

**Beer Battered Cod** Crispy Codfish, Tartar Sauce, Cole Slaw, Lettuce, Tomato, Brioche Roll 13

**Hot Fresh Roasted Turkey Wrap** Guacamole, Salsa Fresca, Shredded Iceberg Lettuce, Melted Chihuahua Cheese, Tortilla Wrap 11

**Jumbo Lump Crab Cake** Lettuce, Tomato, Chipotle Remoulade, Brioche Roll, French Fries 16

**Grilled Atlantic Salmon** Avocado, Shredded Lettuce, Tomato, Lemon Caper Dill Aioli, Whole Wheat Wrap 14

**Grilled Pastrami Reuben** Hot Pastrami, Swiss Cheese, Sauerkraut, 1000 Island Dressing, Rye Bread 12

**Grilled Chicken** Caramelized Onions, Melted Swiss, Dijon Aioli, Brioche Roll 11

**Greek Chicken Wrap** Romaine Lettuce, Chick Peas, Tomato, Red Onion, Feta Cheese, Red Wine Herb Vinaigrette, Tortilla Wrap 11

**Grilled Ham & Cheese** Yellow Mustard, Swiss Cheese, Rye Bread 11

## LUNCH ENTREES

 *Gluten Free pasta available*

### PASTA

**Angel Hair Spicy Shrimp** Sauteed Shrimp, Pancetta, Broccoli Rabe, Pepperoncini, Tomatoes, Garlic, Olive Oil 20

**Wild Mushroom Ravioli** Jumbo Lump Crab Meat, Asparagus, Tomatoes, Mushroom Cream Sauce 20

**Bow Tie Pasta** Asparagus, Chicken, Wild Mushrooms, Broccoli, Spinach, Goat Cheese, Parmesan Cream Sauce 17

**Penne Primavera** Asparagus, Tomato, Broccoli, Spinach, Mushroom, Zucchini, Yellow Squash, Garlic, Olive Oil 16

### FISH


**Jambalaya** Shrimp, Scallops, Calamari, Ham, Andouille Sausage, Crawfish, Chicken, Spanish Rice, Creole Sauce 23

 **Grilled Rainbow Trout** Toasted Almond, Caper, Lemon, Parsley, Brown Butter Sauce, Spanish Rice, Sugar Snap Peas 23

 **Grilled Salmon** Spanish Rice, Steamed Broccoli, Lemon Wedge 22

 **Sauteed Scallops** Asparagus Risotto, Caramelized Fennel Saffron Tomato Sauce 25

**Single Jumbo Lump Crab Cake** Sweet Potato French Fries, Cole Slaw, Lemon Dijon Aioli 20

 **Fish Tacos (2)** Choice of: Grilled Tilapia or Crispy Fried Cod (not gluten free), Shredded Cabbage, Chipotle Mayonnaise, Pico de Gallo, Soft Corn Tortilla served with Jicama Mandarin Orange Slaw and Spanish Rice 19

Split Entrées Prepared in Kitchen - \$3 Charge

**Consuming Raw or Undercooked Food Can Increase the Risk of Food Borne Illness**