



• RESTAURANT WEEK • LUNCH MENU

• APPETIZERS •

Chef's Soup Of The Day

Strawberry Avocado Salad

Mixed Greens, Poppyseed Dressing, Strawberries, Avocado
Candied Lemons, Sliced Almonds, Goat Cheese

Teriyaki Tidbits

Sticky Rice, Green Onion Curls, Furikake

Seafood Deviled Eggs

with Crab, Lobster & Shrimp

• MAIN COURSE •

Boneless Rib Sandwich

Sesame Seed Roll, Chipotle BBQ Sauce, House Cured Pickles
Shaved Onion, Choice Of Side

Jerk Chicken Cheesesteak

Hoagie Roll, Jerk Marinated Chicken Breast, Red & Green Bell Peppers
Caramelized Onions, American Cheese, Choice Of Side

Steakhouse Salad

Baby Arugula, Iceberg, French Dressing, Fried Potato Cubes, Sliced Red Radish, Sliced Carrots
Onion, Shredded Smoked Gouda, Blackened Sirloin

Shrimp Gyro

Greek Seasoning, Rock Shrimp, Pita Bread, Tomatoes, Shaved Onion
Mixed Greens, Tzatziki Sauce, Choice Of Side

• DESSERT •

Strawberry Mango Shortcake

Vanilla Pound Cake, Macerated Strawberries, Mango Chunks
Cream Cheese Whipped Cream

Key Lime Pie

Graham Cracker Crust, Cream Cheese Whipped Cream, Toasted Coconut

Flourless Fudge Cake

Drunken Cherry Sauce, White Chocolate Mousse

\$20 PER PERSON

Traditional Sides - French Fries | Home Chips | Fruit | Pasta Salad | Potato Salad

Premium Sides (add \$2) - Sweet Potato Fries | Onion Rings | Side House or Caesar Salad | Vegetable of the Day

Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions