

LUNCH MENU

Appetizers

Crispy Calamari

Lightly fried, marinara sauce
9

Tenderloin Meatballs

House tomato gravy, ricotta, baby arugula
8

Cilantro Lime Shrimp

Chargrilled shrimp, tossed in a zesty marinade
12

Warm Fresh Mozzarella

Wrapped in Prosciutto, roasted tomatoes
9

Chargrilled Oysters

Broiled with chive butter and romano cheese
11

Shrimp Cocktail

Served on ice, horseradish cocktail
12

Chipotle Orange Scallops

Dayboat sea scallops, pan seared & glazed
11

Yellowfin Tuna Tartare

Honey, soy, scallion, ginger & toasted sesame
12

SOUP & SALADS

Onion Soup

Broiled with Gruyere swiss cheese
Cup 4 Crock 8

Lobster Bisque

Spiked with Cognac
Cup 9 Bowl 11

Caesar Salad

Parmesan crostini, white anchovies
8

Baby Spinach Salad

Vidalia vinaigrette, bacon, hard boiled eggs
8

Grilled Pear Salad

Roquefort, candied pecans, port vinaigrette
8

ADD GRILLED CHICKEN
4

ADD A SHRIMP
2

ADD SIRLOIN STEAK
7

THE SALAD BOWL \$8

Ask your server for a list of today's market ingredients
and design your perfect salad

SANDWICHES & ENTREES

Crab Cake & Salad

Jumbo lump crab cake, and a seasonal market salad
12

Ribeye Steak Sandwich

Provolone, roasted peppers, caramelized onions, and fries
11

Pan Seared Salmon

Roasted asparagus, lemon beurre blanc
12

Black Angus Burger

Cast iron seared, shoestring fries, choice of cheese
12

Grilled Chicken Penne

Sauteed with roasted tomatoes, wild mushrooms
olive oil and basil, topped with grilled chicken
9

Grilled Chicken Club

Grilled chicken, swiss, bacon, lettuce, tomato, fries
9

Linguine Bolognese

Beef, pork, & veal, shaved parmesan
9

Vegetable Risotto

Roasted tomatoes, asparagus, wild mushrooms, and
braised leeks, finished with shaved parmesan
9

ASK YOUR SERVER FOR A LOOK AT TODAY'S SELECTIONS OF OUR
PRIME BLACK ANGUS BEEF