



Lunch Menu



Appetizers

Calamari

Lightly breaded with gluten free flour and spices, served with a tangy ponzu sauce.

-14-

Ahi Tuna Poke*

Fresh *ahi tuna, served with avocado and house made corn tortilla chips, topped with a chipotle and cilantro oil drizzle.

-15-

Crab Cakes

Two golden brown crab cakes topped with a lemon cilantro aioli, served alongside a bed of mixed greens with a citrus vinaigrette.

-16-

Smoked Salmon Crostini (GFA)

House made crostini with house smoked salmon, truffle cream cheese spread, cherry tomatoes, capers, basil, olive oil, and a balsamic reduction drizzle.

-15-

Cheese Board (GFA)

Three weekly cheeses served with artisan olives, dry salami, herb infused local honey, and house made crostini.

-14-

Scallops*

Two pan seared scallops, topped with bacon maple marmalade,*maple aioli, and a balsamic reduction drizzle.

-17-

Baba Ghanoush (GFA)

Creamy smoked eggplant dip served with pita bread and sliced cucumbers.

-12-

Caprese

Fresh roma tomatoes, basil, and mozzarella, with olive oil and a sweet balsamic reduction drizzle.

-12-

House Fries

Seasoned house made fries served with a balsamic ketchup.

-7-

Mussels and Clams (GFA)

Mussels and clams sautéed with Spanish style chorizo, garlic, shallots, white wine, and butter. Served with grilled French bread.

-16-

Salads

House Salad

Mixed greens tossed in a balsamic vinaigrette with fresh strawberries, chévre, candied pecans, and shaved red onions.

half -8- whole -12-

Roasted Beet Salad

Roasted red and gold beets marinated in a house blend of vinegar and spices, served with chévre, toasted walnuts, shallots, and a honey truffle drizzle.

-12-

Caesar Salad* (GFA)

Chopped romaine tossed in a classic *caesar dressing with shaved reggiano and house made croutons.

half -8- whole -12-

Quinoa Salad

Golden quinoa tossed with citrus vinaigrette, apple, cilantro, green onion, cherry tomatoes, roasted cashews, over a bed of mixed greens.

half -10- whole -14-

Additions:

Chicken -5- Grilled Prawns -5- Steak*-6- Smoked Salmon -8- Tofu -4-

Gluten Free Option Available (GFA)

This item is prepared to order and may contain raw items. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness

A 20% gratuity will be added to parties of six or more.



Lunch Menu



Entrées

Baby Back Ribs (GFA)

Brined and house smoked, served with a three cheese mac and cheese.

-22-

Pepperjack Steak Sandwich (GFA)

Tender steak with sautéed mushrooms, caramelized onions, melted pepperjack cheese, on a ciabatta hoagie. Served with our house made fries.

-18-

Classic Burger* (GFA)

A 6 oz. grass-fed *beef patty on a brioche bun brushed with garlic olive oil, leaf lettuce, sliced roma tomatoes, red onion, and pickles. Served with our house made fries.

-14-

Asian Bánh Mì Sandwich (GFA)

Tender pork medallions, pan seared, deglazed with a rice wine sweet chili sauce, napa cabbage, red onion, and pickled ginger on a ciabatta hoagie. Served with our house made fries.

-16-

Chicken Caesar Melt* (GFA)

Grilled chicken breast on a ciabata hoagie brushed with garlic olive oil, *caesar dressing, red onion, roma tomatoes, bacon, reggiano, and mozzarella. Served with our house made fries.

-14-

Lamb Kabobs (GFA)

Three Middle Eastern style lamb kabobs served with seasoned rice, cucumber raita, house made baba ghanoush, and warm pita bread.

-21-

Grilled Cheese and Daily Soup (GFA)

Classic Texas toast grilled cheese sandwich with a cup of daily soup.

-11-

Soup du jour

Chef's daily selection.

Cup -6- Bowl -9-

Additions:

**Avocado -1- Bacon -2- Sautéed Mushrooms -2- Specialty Sauces -1-
Cheese options: -1- Cheddar, Swiss, Pepperjack, Mozzarella, Gorgonzola
Gluten Free Options Available (GFA)
Substitute Udi's Gluten Free Bun -2-
Substitute Gluten Free Pasta -2-**

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