

## Lunch Menu

Served with choice of salad or side.

**Tuna Stack Tacos\*** 13

Three flour tortillas filled with our famous Yellowfin sashimi with an Asian flair and harvest lettuce. Garnished with fresh avocado, Sriracha Lime Mayonnaise, sushi sauce and toasted sesame seeds.

**Steak Tacos\*** 13

Three flour tortillas filled with steak tips, harvest lettuce and a blend of five cheeses. Garnished with Chimichurri sauce and pickled onions. Served with a side of sour cream.

**Lamb Tacos\*** 14

Three flour tortillas filled with fresh herb marinated New Zealand lamb, harvest lettuce and a blend of five cheeses. Garnished with Greek Pesto, Goat Cheese Sour Cream and roasted red peppers.

**Bacon Gouda Steak Burger\*** 13

A blend of fresh ground Chuck, Brisket and Short Rib grilled and served on a buttery bun with crispy bacon, sautéed Vidalia onions and Smoked Gouda.

**Prime Rib French Dip** 14

One quarter pound of smoked prime rib marinated in our Cabernet Stock Au Jus, served on a sliced baguette with melted Gruyere, sautéed Vidalia onions and Horseradish Sour Cream. Served with our Cabernet Stock Au Jus.

**Chicken Club Croissant** 12

Blackened chicken breast topped with prosciutto ham, crispy bacon and melted Gruyere. Served on a sliced croissant garnished with Dijon mustard.

**Broiled Royal Reds** 12

Royal Red shrimp broiled in a white wine garlic butter sauce, topped with herbed Parmesan panko, and Asiago cheese, served with herb infused oil toasted baguettes.

**Herb Marinated Chicken** 11

Fresh chicken breast marinated with herbs and olive oil.

**Royal Red Alfredo** 11

Broiled Royal Red shrimp served over angel hair pasta tossed in our house-made Alfredo.

Or with blackened chicken 10

**Steak & Portobello Pasta\*** 13

Tender steak tips sliced and served over angel hair pasta tossed with portobello mushrooms and our house-made Alfredo. Garnished with a balsamic glaze.

## Specialties

Add a side salad or cup of soup for \$3 extra

**Lemon Parmesan Chicken** 13

Chicken breast broiled then panaced with a lemon Parmesan crust, served over Parmesan risotto and garnished with a lemon oregano cream sauce.

**Country Fried Steak** 11

Hand battered and fried, and served over roasted garlic mashed potatoes, covered with a creamy black pepper gravy.

**Broiled Filet Tips\*** 13

Marinated in our blend of Himalayan pink sea salt and coarse ground black pepper. Served sliced over roasted garlic mashed potatoes, garnished with roasted rainbow carrots and topped with sautéed Vidalia onions and house-made Bordelaise sauce.

## Soup and Salad

**French Onion Soup** 8

House-made with caramelized Vidalia onions in an apple cider and cabernet beef stock. Topped with French baguette croutons and Gruyere cheese. Or paired with choice of side salad. 10\*\*

**Soup of the Day** 5/8

Available in a cup or a bowl. Ask your server for today's selection. Or paired with choice of side salad. 8/11\*\*

\*\*Sub Bleu Cheese Wedge for \$1 extra

**Salmon Caesar Salad** 17

**Chicken Spinach Salad** 14

**Filet Tip Garden Salad** 16

**Blue Cheese Wedge Salad** 10

**Salad Toppers**

Yellowfin Tuna Poke 7

Faroe Island Salmon 8

New Bedford Scallops 9

Filet Tips 7

Broiled Royal Reds 7

Blackened Chicken 5

## Sides

**Herb Potatoes**

**Sautéed Mushrooms**

**Steamed Asparagus**

**Parmesan and Rosemary Fries**

**Brussel Sprouts**

**Sweet Potato Creme Brulee**

**Bacon Mac and Cheese**

**Roasted Garlic Mashed**

**Creamed Spinach**

**Potatoes**

### Lunch specials served Monday through Saturday from 11 to 3

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Consult your physician or health official for further information.