Lunch

Romaine Salad

Grilled Chicken Paillard Hearts of Romaine, Garlic Anchovy Dressing, Kalamata Olives, Red Onions

Sautéed Tiger Shrimp

Herb Crusted Rack of Lamb

Goat Cheese and Red Pepper Ravioli

Ahi Tuna Brochettes

Fried Calamari

Lunch - Prix Fix $14.00

Choice of One From Each Category

Soup of The Day

Mixed Greens Salad

Grilled Local Vegetables

Goat Cheese and Red Pepper Ravioli

Lunch - Dessert

Selection of House made Ice-cream with Langue De Chat

Cold Tapas

Marinated French, Spanish, and Greek Olives

Artisanal Cheeses with Dried Fruit, Nuts and House Made Bread

Antipasto Platter of Cured Meats, Olives, Mesclun Greens

Vine Ripened Tomatoes, Bocconcini Mozzarella, Haas Avocado, Syrian Oregano

Maggie’s Farm Starall Mix Greens with Cherry Tomatoes and Lemon Vinaigrette

Salad of Satsuma Tangerines, Pomegranate Prosciutto, Water Cress

Green Asparagus, Marinated Tiger Shrimp, Citrus-Shallot Sauce

Grilled Romaine Salad, Croutons, and Anchovy Parmesan Dressing

Ahi Tuna Brochettes, Olives, Pimento, Hard Egg, Caper Lemon Oil

Marinated Vegetable "escabeche" Feta Cheese, Balsamic Glaze

Red Beet Salad, Granny Smith Apples with Barrel Aged Sherry Vinegar

Smoked Trout, White Beans, Celery, Lemon Basil

Hot Tapas

Fried Calamari with Spicy Arabiatta Sauce

Sautéed Tiger Shrimp with Garlic, Lemon, White Wine, Chilies

Herb Crusted Rack of Lamb, Sweet Peppers, Raisins, Spiced Jus

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