

Lunch Hour Specials

September 11-17, 2017

Starters & Salads

Avocado Blackened Basket

Blackened Char-grilled chicken breast, grated Parmigiano Reggiano cheese and avocado atop fresh mixed greens and spinach leaves tossed with sweet corn, cherry tomato, roasted red peppers, red onion, cucumber chips and honey walnuts in a flour tortilla basket. Enjoy with your choice of dressing on the side. 15

Ostriche Fritte (6)

Six Fresh Chesapeake oysters dipped in cornmeal and flash-fried. Served on a bed of lettuce with your choice of dipping sauce. 11

Island Roasted Spinach Basket

Cajun rubbed char-grilled sliced chicken breast, cucumber, scallions, sun-dried tomatoes, pecans, roasted baby broccoli florets and crumbled feta cheese tossed with extra virgin olive oil and balsamic vinegar over crisp baby spinach tossed in a flour tortilla basket. 14

Polpette Italiana (3)

Three homemade meatball baked in tomato basil marinara with melted fresh mozzarella. Served with garlic bread. 9

Chesapeake Flatbread

Minced chicken breast, creamy crab dip, sharp cheddar and mozzarella cheese smothered on pita flatbread. Then topped with diced scallions and fresh tomatoes. Served with cocktail for dipping. 11

DAILY LUNCH COMBINATIONS

Soup of The Day & A Half Sandwich
Ham, Sliced Turkey or Roast Beef w/
Chips & Slaw 8.49

Soup of The Day & Fresh Side Salad
Caesar or Garden Salad Topped W/
Grilled Chicken, Tuna or Chicken Salad
9.49

Gourmet Sandwiches

Served with Soup of the Day or Fries
Please Ask Your Server About Our Soup Of The Day

Ciabatta Steak & Cheddar

Slow roasted sliced sirloin, melted cheddar cheese, sautéed onions, mushrooms, roasted red peppers and horseradish aioli on a lightly dusted Ciabatta. 11

Blackened Avocado Tortilla

Char-grilled blackened chicken breast, Haas avocado, sweet corn, diced tomato, roasted red pepper and spinach tightly wrapped in a flour tortilla with a creamy Italian ranch spread. 11

Greek on a Roll

Grilled gyro lamb & beef strips, romaine lettuce, red onions, ripe tomatoes, crumbled feta cheese and our homemade traditional Greek TZATZIKI yogurt sauce stacked high on a lightly dusted ciabatta. 9

Open Chop Dijon

Single center cut pork chop seasoned and char-grilled then tossed over white bread smothered with our homemade honey Dijon sauce, shredded iceberg lettuce, sliced tomato and hay stack onions for fixings. 13

Sriracha Chicken Sandwich

Boneless flash-fried chicken breast topped with pepper jack cheese, crispy bacon, tomato, spinach and fried shoe-string onions. Served on a lightly dusted ciabatta with our zesty sriracha aioli. 11

15% Gratuity Will Be Added To Each & Every Dine-In Check