

Prix Fixe Lunch

\$25

Appetizers

SOUP OF THE DAY

HOUSE OR CAESAR SALAD

CRISPY ARTICHOKEs

with bleu cheese

Entrées

PENNE ALLA VODKA

traditional tomato cream sauce

MARGHERITA FLAT BREAD

fresh mozzarella, basil & plum tomato sauce

BLACK ANGUS BURGER

arugula, tomatoes

CHICKEN QUESADILLA

grilled chicken, sautéed peppers, onions, cheddar, provolone and served with salsa, sour cream, guacamole

Desserts

CHOCOLATE MOUSSE

NEW YORK CHEESECAKE

ICE CREAM

APPETIZERS

HUMMUS

with toast points 9

CRISPY ARTICHOKEs

with Bleu cheese dip 11

BOCADO AVOCADO

grilled half avocado, charred plum tomatoes, roasted corn, arugula, cilantro & lime aioli 11

BRUSSELS SPROUTS

sautéed with Chorizo sausage, white wine, garlic and topped with Parmesan cheese 12

GRILLED HALLOUMI

Mediterranean cheese with grilled tomato and extra virgin olive oil 12

BOCADO FRIES

hand cut, topped with truffle oil and feta 8

SEA SCALLOPS

sautéed spinach, mushroom, fried capers, saffron sauce 15

FRIED CALAMARI

lightly fried baby calamari, served with spicy marinara sauce 12

MUSSELS

PEI mussels sautéed with white wine, scallions & cherry tomatoes 12

KATAIFI SHRIMP

shrimp wrapped in shredded filo dough, with lemon & honey mustard 14

CRAB CAKE

jumbo lump crab meat, served with corn salsa, Cajun remoulade 14

CHEESE PLATTER

variety of gourmet cheeses 15

SALADS

HOUSE SALAD

organic baby greens, avocado, cherry tomatoes, cucumber, lemon herb vinaigrette 11

CAESAR SALAD

crisp romaine lettuce, Parmesan cheese, croutons, Caesar dressing 12

BOSC PEAR

fresh spinach, sliced almonds, dried cranberries, shaved asiago cheese, sherry wine vinaigrette 15

BABY ROCKET ARUGULA

green apples, cayenne candied walnuts, sweet dates, Manchego cheese, honey balsamic vinaigrette 14

RUSSIAN RED KALE

quinoa, strawberries, goat cheese, almond, sherry wine vinaigrette 15

CHOPPED MEDITERRANEAN

bell pepper, plum tomatoes, feta cheese, cucumber, Kalamata olives, capers, lemon herb vinaigrette 14

CHICKEN PAILLARD

grilled chicken breast served over organic baby greens, red grapes, almonds, lemon herb vinaigrette 17

Add: Chicken 5 – Shrimp 7 - Skirt Steak 8 – Salmon 8

LATE BREAKFAST

BACON AND EGG PIZZA

applewood smoked bacon, Fontina cheese, hollandaise sauce 15

CHEF'S OMELETTE

grape tomatoes, spinach, fresh mozzarella, home fries & bacon 14

STEAK & EGGS

NY strip steak & sunny side up eggs 18

BURGERS AND SANDWICHES

served with organic mixed greens salad or hand cut fries

BOCADO BURGER

avocado, applewood smoked bacon, onions, Fontina cheese, arugula, lemon aioli 18

CRAB CAKE BURGER

jumbo lump crab meat, Cajun remoulade 18

BLACK ANGUS BURGER

arugula, tomatoes 14

TURKEY BURGER

frizzled red onion, beefsteak tomato, fig jam, Mediterranean sauce 16

VEGGIE BURGER

spinach, caramelized onion, lentils, carrots, corn, roasted tomatoes, horseradish cream 15

MEDITERRANEAN LAMB BURGER

artichoke hearts, roasted peppers, mint infused Greek yogurt 18

CHICKEN QUESADILLA

grilled chicken, sautéed peppers, onions, cheddar, provolone and served with salsa, sour cream, guacamole 14

CRISPY CHICKEN SANDWICH

breaded chicken, applewood smoked bacon, tomato, avocado, chipotle mayo 15

VEGETARIAN SANDWICH

roasted bell pepper, cremini mushroom, fresh mozzarella, cilantro aioli 14

CHICKEN HALLOUMI SANDWICH

grilled chicken, Mediterranean cheese, tomato, cucumber, lemon aioli 15

TURKEY CLUB

thin sliced turkey breast, applewood smoked bacon, tomato, avocado, chipotle mayo 16

SKIRT STEAK SANDWICH

grilled skirt steak strips, sautéed onions, red peppers, lemon aioli 18

FLAT BREADS

MARGHERITA

fresh mozzarella, basil & plum tomato sauce 13

CREMINI MUSHROOM

herb goat cheese, rosemary, thyme, garlic & truffle oil 15

CHORIZO

aged Manchego cheese & chipotle tomato sauce 15

PROSCIUTTO AND FIG

Prosciutto di Parma, goat cheese, fig jam, baby arugula and balsamic glaze 16

FRESH PASTA

(gluten free pasta available)

PENNE ALLA VODKA

traditional tomato cream sauce 16

SPINACH LINGUINE

fresh seasonal vegetables, white wine & garlic sauce 17

LINGUINE BOLOGNESE

our classic meat ragu sauce 18

CHICKEN FETTUCCHINE

grilled rosemary chicken, wild cremini mushroom, green peas, cherry tomato and walnut pesto cream 19