

Prix Fixe Lunch

\$27

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 12

BOCADO AVOCADO

grilled half avocado, charred plum tomatoes, roasted corn, arugula, cilantro & lemon aioli 12

BRUSSELS SPROUTS

sautéed with Chorizo sausage, white wine, garlic and topped with Parmesan cheese 13

GRILLED HALLOUMI

Mediterranean cheese with grilled tomato and extra virgin olive oil 13

BOCADO FRIES

hand cut, topped with truffle oil and feta 9

SEA SCALLOPS

sautéed spinach, mushroom, saffron sauce 16

FRIED CALAMARI

lightly fried baby calamari, served with spicy marinara sauce 13

MUSSELS

PEI mussels sautéed with white wine, scallions & grape tomatoes 13

KATAIFI SHRIMP

shrimp wrapped in shredded filo dough, with lemon & honey mustard 15

CRAB CAKE

jumbo lump crab meat, served with corn salsa, Cajun remoulade 15

CHEESE PLATTER

variety of gourmet cheeses 16

SALADS

HOUSE SALAD

organic baby greens, avocado, grape tomatoes, cucumber, lemon herb vinaigrette 12

CAESAR SALAD

crisp romaine lettuce, Parmesan cheese, croutons, Caesar dressing 13

BOSC PEAR

fresh spinach, sliced almonds, dried cranberries, Manchego cheese, sherry wine vinaigrette 16

BABY ROCKET ARUGULA

green apples, candied walnuts, sweet dates, Manchego cheese, honey balsamic vinaigrette 15

RUSSIAN RED KALE

quinoa, strawberries, goat cheese, almond, sherry wine vinaigrette 16

CHOPPED MEDITERRANEAN

bell pepper, tomatoes, feta cheese, cucumber, Kalamata olives, capers, lemon herb vinaigrette 15

CHICKEN PAILLARD

grilled chicken breast served over organic baby greens, red grapes, almonds, lemon herb vinaigrette 18

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

LATE BREAKFAST

BACON AND EGG PIZZA

applewood smoked bacon, Fontina cheese, hollandaise sauce 16

CHEF'S OMELETTE

grape tomatoes, spinach, fresh mozzarella, home fries & bacon 15

STEAK & EGGS

NY strip steak & sunny side up eggs 20

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 19

CRAB CAKE BURGER

jumbo lump crab meat, Cajun remoulade 20

BLACK ANGUS BURGER

arugula, tomatoes 15

TURKEY BURGER

frizzled red onion, beefsteak tomato, fig jam, Mediterranean sauce 17

VEGGIE BURGER

spinach, caramelized onion, lentils, carrots, corn, roasted tomatoes, horseradish cream 16

MEDITERRANEAN LAMB BURGER

artichoke hearts, roasted peppers, mint infused Greek yogurt 19

CHICKEN QUESADILLA

grilled chicken, sautéed peppers, onions, cheddar, provolone and served with salsa, sour cream, guacamole 15

CRISPY CHICKEN SANDWICH

breaded chicken, applewood smoked bacon, tomato, avocado, chipotle mayo 16

VEGETARIAN SANDWICH

roasted bell pepper, cremini mushroom, fresh mozzarella, cilantro aioli 15

CHICKEN HALLOUMI SANDWICH

grilled chicken, Mediterranean cheese, tomato, cucumber, lemon aioli 16

TURKEY CLUB

thin sliced turkey breast, applewood smoked bacon, tomato, avocado, chipotle mayo 17

SKIRT STEAK SANDWICH

grilled skirt steak strips, mushroom, sautéed onions, red peppers, American cheese, lemon aioli 19

FLAT BREADS

MARGHERITA

fresh mozzarella, basil & plum tomato sauce 14

CREMINI MUSHROOM

herb goat cheese, rosemary, thyme, garlic & truffle oil 16

CHORIZO

aged Manchego cheese & chipotle tomato sauce 16

PROSCIUTTO AND FIG

Prosciutto di Parma, goat cheese, fig jam, baby arugula and balsamic glaze 17

FRESH PASTA

(gluten free pasta available)

PENNE ALLA VODKA

traditional tomato cream sauce 17

SPINACH LINGUINE

fresh seasonal vegetables, white wine & garlic sauce 18

LINGUINE BOLOGNESE

our classic meat ragu sauce 19

CHICKEN FETTUCCHINE

grilled rosemary chicken, mushroom, green peas, and alfredo sauce 20