

## LUNCH STARTERS

<u>Crab Cake</u>	19
chipotle aioli   avocado relish   crispy plantain   bamboo skewered shrimp	
<u>Autumn Market Greens</u>	12
mixed greens   dried cranberries   candied walnuts chèvre cheese   berry-maple balsamic vinaigrette	
<u>Roasted Chicken Tortilla Soup</u>	10
avocado   pico de gallo	
<u>Soup of "Now"</u>	8
chef's daily inspiration	
<u>Chicken Noodle Soup</u>	9
matzo ball   kreplach	
<u>Roasted Acorn Squash Ravioli</u>	17
fig-balsamic reduction   mushroom ragout   tomato concassé	
<u>Chicken al Pastor Quesadilla</u>	16
corn & flour tortillas   pulled chicken   oaxaca cheese   roasted tomato salsa   sour cream	

## ENTRÉE SALADS

<u>CP Louis</u>	21
jumbo shrimp   lump crab meat   avocado   egg   tomato   cucumber sticks house-made "louis" dressing	
<u>Steak Fajita</u>	20
quarter pound of marinated grilled julienne sirloin steak   shredded jack cheese avocado   egg   chopped romaine   tomato   bacon   roasted corn   tortilla basket cilantro-lime dressing	
<u>Caesar</u>	16
chopped romaine lettuce   traditional dressing   fresh parmesan   white anchovy   warm garlic crouton	
add sliced grilled chicken breast	19
add grilled skinless salmon	20
add three jumbo shrimp	21
<u>Asian Chop</u>	19
cucumber   pepper   mandarin orange   crispy won-ton   green onion   grilled chicken red onion   cilantro   tangy sesame-soy dressing	
<u>Traditional Cobb</u>	19
grilled chicken   smoked bacon   egg   avocado   blue cheese   tomatoes   lemon-dijon dressing	
<u>Ahi Nicoise</u>	21
green beans   black olives   fingerling potatoes   chopped frisée   tomato citrus-mustard vinaigrette	
<u>Mediterranean Steak Salad</u>	20
lemon-oregano marinated sirloin   romaine lettuce   salami   cucumber   red onion   olives artichoke hearts   cherry tomatoes   feta cheese   greek vinaigrette	

there will be a five-dollar charge added to all split plates

## GOURMET SANDWICHES & BURGER SPECIALIZATIONS

served with your choice of fries, fruit kebob or tomato-cucumber salad

- 18 **Croque Madame**  
open faced | cured california smoked ham | swiss cheese | toasted brioche  
topped with fried egg
- 19 **Grilled Fish-Wich**  
market sea bass | shallot | micro greens | tomato | avocado | garlic-caper mayonnaise  
ciabatta roll
- 16 **Chicken\***  
grilled chicken | ciabatta | sliced tomato | crisp lettuce | herb spread | cucumber salad
- 18 **Classic Tuna\***  
white albacore | lime-scented sweet-red onion rémoulade | green leaf | wheat focaccia roll
- 24 **Blue Crab Burger**  
fennel slaw | bibb lettuce | tomato | micro chive | housemade pickles
- 16 **English-Style Club\***  
shaved turkey | smoked bacon | fried egg | tomato | shredded lettuce | dijon spread
- 17 **Angus or Turkey Burger**  
8oz. grilled burger | crisp lettuce | sliced tomato | red onion | french fries | mustard herb dip
- 18 add cheese or bacon
- 18 **Grilled Vegetable Caprese\***  
carrot | peppers | eggplant | zucchini | asparagus | portabello cap | pesto aioli  
herb tomato | fresh mozzarella | seasoned foccacia
- 20 **Pick Two**  
choice of half a sandwich\*, any soup, autumn market greens  
*\* identifies choice of sandwich selection*

## IN SEASON NOW

- 22 **Baja Fish Taco**  
white fish | radish de gallo | red salsa | cilantro-lime crème | avocado  
housemade spicy cabbage slaw | choice of warm corn or flour tortillas
- 25 **Skinless Salmon Medallions**  
pan seared | wheat berry risotto cake | garlic escarole | almond pesto  
tomato coulis
- 24 **Whole Wheat Penne with Romano Beans**  
penne rigate | romano beans | stewed tomato | zucchini | eggplant  
goat cheese | roasted peppers | basil
- 24 **Rosemary Roasted Chicken Breast**  
cage free chicken | sweet potato grits | sautéed greens | apple cider reduction
- 25 **Steak Frites**  
6oz. new york steak | herb-garlic pommes frites | arugula salad | horseradish cream dip

all beef will be cooked to medium well temperature unless the guest requests otherwise. in that case, we advise in accordance with the law that "thoroughly cooked foods of animal origins such as beef, eggs, fish, lamb, 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."  
healthy zero trans fat oil used in this establishment