

# LUNCH MENU

## STARTERS

<b>CHARCUTERIE PLATE</b> - smoked salmon, pita points, chef's selection of cured meat & artisan cheese, served with cucumber dill sauce	\$16
<b>LOBSTER NACHOS</b> – lobster tail meat smothered with cheese & lobster queso, served with salsa roja & sour cream	\$14
<b>CITY SAMPLER</b> - (1) crab cake (1) cajun chicken egg roll, calamari & hummus served with marinara, mandarin orange sauce & salsa roja	\$12
<b>STUFFED PORTOBELLO</b> - Portobello mushroom marinated in white wine & garlic, stuffed with scallops, shrimp, crab & crawfish	\$10
<b>FRIED OYSTERS ROCKEFELLER</b> - wilted spinach, diced tomatoes, spinach & artichoke dip, topped with diced bacon & spicy remoulade	\$10
<b>SEA BAKE</b> - crab, shrimp, bay scallops & crawfish baked in a Parmesan cream sauce, served with toast points	\$10
<b>SESAME ENCRUSTED AHI TUNA</b> - served on a wonton crisp with grilled pineapple salsa & wasabi honey mustard	\$10
<b>CALAMARI</b> - lightly breaded, seasoned & then fried, served with marina sauce and lemon	\$9
<b>CAPELLINI CRAB CAKES</b> - our special recipe served with a spicy Cajun remoulade	\$9
<b>MOZZARELLA &amp; TOMATO SALAD</b> - fresh basil, buffalo mozzarella & tomatoes over field greens, with olive oil & balsamic vinegar	\$8
<b>SPINACH &amp; ARTICHOKE DIP</b> - served with tri color chips	\$8
<b>TEMPURA FRIED ASPARAGUS</b> - served with wasabi ranch	\$8
<b>CHICKEN QUESADILLAS</b> - grilled chicken, bacon, tomato, & cheddar-jack cheese, served with salsa, sour cream & chives	\$8
<b>HUMMUS</b> - roasted red pepper, served with toasted pita points	\$8
<b>CHICKEN WINGS</b> - served buffalo, BBQ, teriyaki or salt n pepper (All drums or all wings add \$1)	\$8
<b>BARBEQUE CHICKEN CHIPS</b> - each chip is smothered with barbeque chicken and cheese, served with sour cream & BBQ sauce	\$7
<b>CAJUN CHICKEN EGGROLLS</b> - blackened chicken, corn & Gouda cheese served with Asian dressing & salsa roja	\$7

## ENTREES

<b>FILET MIGNON</b> - 8 oz. 21 day aged angus beef served with Parmesan mashed potatoes & grilled asparagus	\$23
<b>CAJUN GRILLED SALMON</b> - fresh Atlantic salmon topped with a Creole mustard honey glaze, served with risotto & veggies	\$16
<b>SMOTHERED CAROLINA TROUT</b> - seasoned & smothered in a Cajun seafood cream sauce, served with risotto & veggies <b>(OR PLAIN \$9)</b>	\$11
<b>CHICKEN PANZANILLA</b> - chicken, mushrooms, artichokes, sun-dried tomatoes & spinach in a white wine sauce, served with focaccia points	\$10
<b>GOURMET MEATLOAF</b> - a blend of seasoned buffalo, pork & veal piled atop Parmesan mashed potatoes & veggies	\$8
<b>CRACKLIN' PORK LOIN</b> - marinated & slow cooked, finished on the grill, piled high atop Parmesan mashed potatoes & sautéed veggies	\$8

## PASTA

<b>SEAFOOD CAPELLINI</b> - crab, shrimp, scallops & crawfish in a Cajun cream sauce, served over angel hair pasta	\$11
<b>LOBSTER RAVIOLI</b> - served in a roasted red pepper lobster sauce with fresh tomatoes	\$11
<b>TORTELLONI ROMA</b> - cheese tortelloni in a creamy alfredo with peas, prosciutto & Portobello mushrooms	\$11
<b>BLACKENED SHRIMP or CHICKEN ALFREDO</b> - served in a creamy Alfredo sauce over bow tie pasta	\$10
<b>FARFALLE FLORENTINE</b> - broccoli, spinach, carrots, zucchini & tomatoes sautéed in a light garlic sauce with mozzarella cheese	\$9

### LUNCH COMBO (PICK TWO) - \$8

<b>HALF SALAD</b> – Caesar, Greek, Cobb, Spinach Salad or Blue Cheese Bacon Wedge	<b>CUP OF SOUP</b> – Soup of the Day
<b>HALF SANDWICH</b> – Chicken Philly, Steak in the Grass, Prime Rib, Filet, Tilapia BLT, Chicken Salad or Buffalo Chicken Sandwich	

## SALADS

<b>SEARED TUNA SALAD</b> - seared Ahi tuna, pineapple salsa, carrots and wontons served over a bed of greens with cilantro honey-lime dressing	\$11
<b>NEW CITY SALAD</b> - avocado, apples, roasted red peppers, goat cheese & tortilla strips tossed with field greens in a chipotle mandarin dressing	\$10
<b>COBB SALAD</b> - romaine mix with diced tomatoes, corn, cucumbers, egg, avocado, bacon, mixed cheese and blue cheese crumbles	\$10
<b>ATKINS FRIENDLY CHEDDAR BURGER BACON BLUE CHEESE WEDGE</b> - with tomatoes, choice of bison or Angus beef	\$9
<b>SOUTHWEST CHICKEN SALAD</b> - field greens, grilled chicken, cheddar jack cheese, tomatoes, corn, cilantro & corn tortilla strips	\$9
<b>SPINACH SALAD</b> - fresh spinach, with red onions, diced tomatoes, egg, mushrooms and bacon, served with a balsamic aioli	\$9
<b>GREEK SALAD</b> - mixed greens, red onion, feta cheese, olives, tomato, & cucumber, served with Greek dressing	\$9
<b>CRISPY CHICKEN SALAD</b> - fried and sliced white meat chicken atop salad mix with tomatoes, carrots, croutons & cheddar jack cheese	\$8
<b>CAESAR</b> - romaine mix tossed with Caesar dressing and croutons, topped with shaved Parmesan cheese	\$7
<b>BLUE CHEESE &amp; BACON WEDGE</b> - iceberg lettuce wedge w/ bacon, Gorgonzola, tomatoes & blue cheese dressing (w/ Buffalo Tenders \$8)	\$6

### ADD ONE OF THESE TO YOUR SALAD OR ENTREE

<b>FILET MIGNON (4 oz.)</b>	<b>\$11</b>	<b>BLACKENED OR GRILLED TILAPIA (4 oz.)</b>	<b>\$6</b>	<b>GRILLED CHICKEN</b>	<b>\$4</b>
<b>COLD WATER LOBSTER TAIL</b>	<b>\$11</b>	<b>GRILLED SHRIMP (4)</b>	<b>\$5</b>	<b>CHICKEN SALAD</b>	<b>\$4</b>
<b>JUMBO SCALLOPS (2)</b>	<b>\$6</b>	<b>SMOTHERED SAUCE</b>	<b>\$5</b>	<b>BUFFALO CHICKEN TENDERS</b>	<b>\$3</b>
<b>TUNA (4 oz.)</b>	<b>\$6</b>	<b>FRIED OYSTERS (5)</b>	<b>\$5</b>	<b>GOAT CHEESE</b>	<b>\$2</b>
<b>SALMON (4 oz.)</b>	<b>\$5</b>	<b>CRAB CAKE (1)</b>	<b>\$5</b>	<b>CANDIED PECANS</b>	<b>\$2</b>

## SANDWICHES

Served with garlic fries, on a bun or hoagie roll, low-carb wrap or on multi grain wheat bread.

<b>TURKEY &amp; SMOKED SALMON CLUB</b> – with smoked Gouda, bacon, tarragon mayo, lettuce, tomato & onion	\$10
<b>FILET MIGNON SANDWICH</b> - served with mushrooms, onions & provolone cheese	\$10
<b>HUMMUS WRAP</b> – roasted red pepper hummus, grilled chicken, spinach, goat cheese & cucumber in a multi grain wrap	\$9
<b>CRAB CAKE SANDWICH</b> - our special recipe served with remoulade on a sesame bun	\$9
<b>CUBAN SANDWICH</b> - seasoned pork, ham, turkey & Swiss with special Cuban sauce & pickle	\$9
<b>STEAK IN THE GRASS</b> - sliced prime rib topped with sautéed spinach & provolone cheese on a hoagie bun	\$9
<b>SHAVED PRIME RIB SANDWICH</b> - slow-cooked prime rib, sautéed with mushrooms, onions, & provolone cheese on a hoagie bun	\$9
<b>SOUTHWEST WRAP</b> - Cajun grilled chicken with sautéed mushrooms, onions, peppers, cheddar jack cheese, lettuce, tomato & ranch	\$9
<b>BLACKENED TILAPIA BLT</b> - bacon, lettuce, tomato & blackened tilapia with a tarragon mayo on multi-grain bread	\$9
<b>CAJUN CHICKEN SANDWICH</b> - blackened chicken & bacon with provolone cheese	\$8
<b>CHICKEN PHILLY</b> - sliced chicken, peppers & onions with mozzarella cheese	\$8
<b>VEGETABLE PANNINI</b> - grilled asparagus, bell pepper, red onion & mozzarella, on grilled focaccia bread with salad greens <b>(CHICKEN \$9)</b>	\$8
<b>BUFFALO CHICKEN SANDWICH</b> - buffalo chicken tenders topped with provolone cheese on a bun	\$7
<b>CHICKEN SALAD SANDWICH</b> - homemade recipe with grapes, candied pecans, sun-dried tomatoes and red onion, served on a bun	\$7

### BUILD YOUR OWN BURGER OR CHICKEN SANDWICH

<b>BISON BURGER</b>	<b>\$12</b>	<b>21 DAY AGED ANGUS BEEF</b>	<b>\$9</b>	<b>GRILLED CHICKEN SANDWICH</b>	<b>\$7</b>
(Served on a bun with lettuce, tomato, onion & garlic fries)					
<b>HAM &amp; CHEDDAR CLUB</b>	<b>\$2</b>	<b>BBQ SAUCE</b>	<b>50¢</b>	<b>SAUTEED MUSHROOMS</b>	<b>50¢</b>
<b>GORGONZOLA</b>	<b>\$2</b>	<b>CHEESE</b>	<b>50¢</b>	<b>SAUTEED ONIONS</b>	<b>50¢</b>
<b>BACON</b>	<b>\$1</b>			<b>JALAPENOS</b>	<b>50¢</b>

## SIDES

<b>RISOTTO OF THE DAY</b>	<b>\$5</b>	<b>HOUSE OR CAESAR SALAD</b>	<b>\$4</b>	<b>GARLIC FRIES BASKET</b>	<b>\$3</b>
<b>TUSCAN BRUSSELL SPROUTS</b>	<b>\$5</b>	<b>GRILLED ASPARAGUS</b>	<b>\$4</b>	<b>CHIPS AND SALSA</b>	<b>\$3</b>
<b>PARMESAN MASHED POTATOES</b>	<b>\$4</b>	<b>MACARONI AND CHEESE</b>	<b>\$4</b>	<b>GOURMET COLESLAW</b>	<b>\$3</b>
<b>CAULIFLOWER MASH</b>	<b>\$4</b>			<b>SEASONAL SAUTEED VEGGIES</b>	<b>\$3</b>