



APPETIZERS

SEAFOOD CAKES \$9

fennel slaw

CALAMARI \$8

roasted garlic aioli

COCONUT PRAWNS \$9

sweet guava dipping sauce

HUMMUS PLATE \$5

pita triangles, feta, pickled onions & cucumbers

SOUP

cup \$4 bowl \$6

SALADS

BEET & WALNUT \$6 / \$9

mixed greens & bleu cheese vinaigrette

BUTTER LETTUCE WEDGE \$6

feta, bacon, tomato & green goddess dressing

CAESAR

parmesan & house made croutons \$6 / \$9

add blackened salmon \$5, blackened flat iron \$5 or grilled chicken \$3

ENTRÉE SALADS

HURRICANE SALAD \$11

bacon, tomatoes, avocado, hard cooked eggs, bleu cheese crumbles, fried chicken & sweet-chili ranch dressing

BLACKENED STEAK \$11

blue cheese crumbles, balsamic vinaigrette, grape tomatoes

COBB SALAD \$10

tomatoes, turkey, bleu cheese, bacon, egg, avocado & red wine vinaigrette

SANDWICHES

all sandwiches served with your choice of FRENCH FRIES, SOUP, CHIPS or GREEN SALAD

CHICKEN CLUB \$9

lettuce, tomato, bacon, roasted garlic aioli on ciabatta

PASTRAMI REUBEN \$9

sauerkraut, swiss cheese & 1000 island dressing on marbled rye

PANINI \$8

sliced turkey and ham, pesto aioli, cheddar and swiss

SPICY SAUSAGE \$9

house made marinara, fresh mozzarella on ciabatta

TURKEY \$9

ciabatta bread & cranberry cream cheese

GARDEN BURGER \$8

mushrooms & swiss cheese on a kaiser roll

BACON CHEDDAR BURGER \$12

lettuce, tomato, onion & chipotle aioli

WRAP OF THE DAY \$8

ask your server for today's feature

ENTRÉES

BEER BATTERED FISH & CHIPS \$14

coleslaw & tartar sauce

QUICHE OF THE DAY \$9

fruit & seasonal greens

PAPPARDELLE PASTA \$10

smoked pistachio pesto, grape tomatoes, artichoke hearts, and parmesan cheese

LUNCH MENU