

Chef Featured Lunch Menu

Chicken Mango Salad

Fresh spring mix topped with mango slices, golden raisins, grape tomatoes and toasted almonds with grilled chicken and chipotle dressing

Price: \$11.99

Salmon Cobb Salad

Fresh romaine lettuce topped with grilled salmon, carrots, bacon crumbles, red onions and gorgonzola cheese served with lite red wine vinaigrette

Price: \$13.99

Prosciutto Wrapped Shrimp Salad

A bed of mixed greens, grape tomatoes, capers, artichoke hearts and roasted peppers topped with jumbo shrimp grilled and wrapped with prosciutto in a Dijon vinaigrette

Price: \$13.99

Crab Avocado Salad

Fresh jumbo lump crabmeat served over mixed greens with avocado, walnuts, mandarin oranges, olives, and grape tomatoes in a champagne vinaigrette

Price: \$14.99

Roast Pork Panini

Thick sliced pork loin topped with sautéed broccoli rabe and sharp provolone served on focaccia bread with a pork gravy

Price: \$12.99

Blackened Chicken Wrap

Spicy blackened chicken, roasted peppers, fresh mozzarella, grilled eggplant, diced tomatoes and onions served in a toasted wrap with Dijon vinaigrette dressing

Price: \$12.99

Veal and Avocado Panini

Breaded veal, avocado, melted smoked mozzarella cheese and sliced tomatoes topped with a chipotle mayo served on focaccia bread

Price: \$12.99

Chicken Cannelloni

Grilled chicken, fresh spinach, ricotta cheese, roasted peppers and smoked mozzarella served in a rolled pasta sheet with a pink cream sauce

Price: \$13.99

Rigatoni Palombo

Diced pepperoni, black and green olives, roasted peppers and jumbo shrimp tossed with rigatoni pasta in a pomodoro sauce topped with mozzarella cheese

Price: \$14.99