



Lunch Specials

Starting July 26, 2017

SHRIMP & FARRO SALAD \$16

Grilled large shrimp, baby arugula, farro, grape tomatoes, black olives & red onions, tossed with lemon vinaigrette and topped with fresh avocado

CAJUN SCALLOPS WITH MESCULINO SALAD \$19

Blackened scallops served with baby greens, orange, cucumbers, and grape tomatoes tossed with apricot vinaigrette

FILET MIGNON STEAK SANDWICH \$18

Pan-seared filet mignon, fresh avocado, chipotle sauce, fresh mozzarella, arugula and red onion on ciabatta bread

FENNEL, ARUGULA AND BEET SALAD \$14

Roasted golden and red beets, thin slices of fennel, and baby arugula, tossed with aged balsamic vinegar and olive oil, topped with parmigiano

CHICKEN CUTLET PANINI \$13

Fresh avocado, parmigiano, arugula, tomato, red onion and black olive tapenade with chicken cutlet

EGGPLANT, ARUGULA AND PESTO SANDWICH \$12

Fried eggplant, baby arugula, tomato, fresh mozzarella and pesto sandwich

SCALLOPS WITH BUCATINI PASTA \$22

Pan-seared scallops served over grape tomato, black olives, shallots, arugula, white wine and bucatini pasta