



Lunch Specials

Starting March 8, 2018

WATERMELON & ARUGULA SALAD \$14 Sweet seedless watermelon, baby arugula, red onions, cucumbers, fennel & grape tomatoes tossed with red wine vinaigrette

GARGA SALAD WITH SCALLOPS \$20 Baby arugula, grape tomatoes, red onions, pine nuts, hearts of palm, parmigiano & avocado tossed with lemon vinaigrette and topped with pan-seared U-10 dry sea scallops

SALMON PAILLARD SALAD \$14 Fresh salmon fillet marinated with capers, parsley, lemon zest, shallots & garlic, grilled & topped with baby greens salad & parmigiano

EVERROAST CHICKEN PANINI \$12 Boars Head Everroast chicken, caramelized onions, brie cheese, fig marmalade & greens on 7 grain bread

PASTRAMI SANDWICH \$14 Boars Head pastrami served on rye bread with Russian dressing, sauerkraut & swiss cheese, served with fries & pickles

BOLOGNA SANDWICH MEXICAN-STYLE \$12 Boars Head bologna, chipotle sauce, ricotta salata, avocado, lettuce, red onions & tomato on crispy 7 grain bread

FILET MIGNON PANINI \$18 Pan-seared filet mignon, portabello, greens, grilled onions, roasted tomato salsa, jalapeño jack & avocado on ciabatta bread

BUFFALO CHICKEN PANINI \$14 Thin-sliced Boars Head buffalo chicken with cacciocavallo cheese, red onion, arugula, tomato & pesto

CHICKEN TINGA WRAP \$12 Pulled chicken, sweet onion, fresh plum tomatoes, chipotle sauce served with lettuce, sour cream, ricotta salata, avocado on plain wrap