



Lunch Menu

Starting January 23, 2020

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

GARGA SALAD WITH GRILLED SCALLOPS 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. \$20

FLANK STEAK PAILLARD SALAD Fresh salmon fillet marinated with capers, parsley, lemon zest, shallots & garlic, grilled & topped with baby greens salad & parmigiano. \$16

BLACK FOREST HAM PANINI Boars Head Black forest ham, caramelized onions, brie cheese, fig marmalade & greens on 7 grain bread. \$12

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

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

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

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

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