



## APPETIZERS

### CRAB CAKE

LUMP CRAB MEAT, PANKO BREADING, SPICES AND HERBS, SERVED ON A BED OF GREENS, WITH A TOMATO RELISH AND REMOULADE DRIZZLE \$19

### ANGELS ON HORSEBACK

LARGE SEA SCALLOPS, WRAPPED IN BACON, SEARED WITH BLACKENED SEASONING AND SERVED ON A BED OF GREENS WITH OLIVE OIL DRIZZLE. \$18

### STUFFED MUSHROOMS

SIX BUTTON MUSHROOMS STUFFED WITH CRAB, SHRIMP, ONION, CREAM AND WHITE WINE MIXTURE, TOPPED WITH CHEESE AND BAKED. \$17

### MILLION DOLLAR BACON <sup>NEW</sup>

THICK SLICED SMOKED BACON, BAKED CRISPY IN BROWN SUGAR AND FRESH BLACK PEPPER, SERVED WITH DIPPING SAUCE \$16

### WILD MUSHROOM CREPES **v**

SAUTÉED LEEKS, MUSHROOMS, ONIONS, PARMESAN CHEESE, AND WHITE WINE CREAM STUFFED CREPES. \$15

## LUNCH

### FRIED GREEN TOMATO STACK **v**

FRESH DUSTED GREEN TOMATOES IN OUR HOUSE HERBS, SERVED ON A BED OF BLUE CHEESE CRUMBLES, AND TOPPED WITH FRESH BASIL AND A SWEET BALSAMIC GLAZE \$14  
– ADD MOZZARELLA \$3

### OYSTERS ROCKEFELLER

5 OYSTERS TOPPED WITH SAUTÉED SPINACH, BACON, AND HOLLANDAISE SAUCE. \$18

### GRILLED OCTOPUS

OUR OCTOPUS IS SLOW COOKED IN A BALSAMIC MARINADE, AND THEN GRILLED WITH OLIVE OIL AND SPICES, TOPPED WITH CAPERS, WHITE WINE, TOMATO AND GARLIC BUTTER \$19

### SAUSAGE TRIO

CHAR-GRILLED KNACKWURST, BRATWURST, AND KIELBASA SAUSAGE, SERVED ON A BED OF SAUERKRAUT, WITH SPICY MUSTARD, AND A PRETZEL ROLL. \$18

### JUMBO PRETZEL **v**

LARGE SHAREABLE PRETZEL, SERVED WITH DIPPING SAUCES, AND BEER CHEESE. \$14

## SOUPS AND SALADS

### SEASONAL SOUP

ASK ABOUT TODAY'S SELECTION CUP \$7 BOWL \$10

### GOULASH SOUP

CUP \$7 BOWL \$10

### GREEK VILLAGE SALAD **GF v**

FRESH TOMATOES, CUCUMBERS, RED ONIONS, PEPPERS, FETA CHEESE, KALAMATA OLIVES MARINATED WITH OLIVE OIL, OREGANO, GARLIC AND BALSAMIC VINEGAR. (NO LETTUCE) \$15

### STRAWBERRY FIELDS **GF**

FRESH SPINACH, STRAWBERRIES, BLUE CHEESE, RED ONIONS, BACON AND CANDIED PECANS, TOSSED IN A BALSAMIC VINAIGRETTE. \$15

### CAESAR SALAD

OUR HOUSE DRESSING, FRESH ROMAINE HEARTS, PARMESAN CHEESE, CROUTONS AND FRESH BACON \$12

### ISLAND SALAD

STRAWBERRIES, ARUGULA, AVOCADO SPREAD AND FETA CHEESE, TOPPED WITH AN ORANGE SHALLOT VINAIGRETTE, AND HOT COCONUT SHRIMP. \$19

### COBB SALAD **GF<sup>NEW</sup>**

SHREDDED LETTUCE, BACON, TOMATO, CUCUMBER, BOILED EGG, RED ONION, AVOCADO, ROASTED CORN, AND BLUE CHEESE. \$17  
– Vegan Option - opt no egg, bacon, blue cheese

### HOUSE SALAD **GF v**

MIXED BABY GREENS, WITH CUCUMBERS, CARROTS, AND FRESH TOMATOES. \$11

ADD GRILLED CHICKEN OR PECAN CHICKEN FOR \$7. ADD SHRIMP OR SALMON OR GROUPER FOR \$10.

## HANDHELDS

### QUICHE OF THE DAY

SAVORY EGG AND CHEESE FILLING IN A FLAKY PIE CRUST, SERVED WITH A HOUSE SALAD OR A CUP OF SOUP \$13

### CITY BURGER

HOUSE GROUND BEEF BLEND, SEASONED MAYO, APPLEWOOD BACON, SAUTÉED MUSHROOMS, ONION, SWISS CHEESE, AND ONION STRAWS, SERVED WITH FRIES \$17

### CLASSIC CHEESEBURGER

OUR HOUSE GROUND BEEF BLEND, LETTUCE, TOMATO, ONION CHEDDAR CHEESE AND SEASONED MAYO, SERVED WITH FRIES \$14

### AVOCADO CHICKEN SANDWICH

CHICKEN BREAST, APPLEWOOD BACON, CHEDDAR, AVOCADO SPREAD, LETTUCE, TOMATO AND OUR HOUSE SEASONED MAYO ON FOCACCIA BREAD, SERVED WITH FRIES \$16

### VEGGIE BURGER

GRILLED PORTOBELLO MUSHROOM, PEPPERS, SAUTÉED ONIONS, LETTUCE, TOMATO AND SWISS CHEESE ON A BRIOCHE BUN. \$15  
– VEGAN OR GF - OPT NO BUN / CHEESE

### THE REUBEN

HOUSE CORNED BEEF, SAUERKRAUT, SWISS CHEESE, THOUSAND ISLAND DRESSING ON THICK RYE BREAD, SERVED WITH FRIES \$16

### CAFÉ EXPRESS

A HALF DELI SANDWICH WITH TURKEY, CORNED BEEF, HAM, LETTUCE, TOMATO, RED ONION AND PROVOLONE CHEESE, SERVED ON A HALF HOAGIE WITH YOUR CHOICE OF A CUP OF SOUP OR HOUSE SALAD \$13

### SHRIMP PO' BOY

CRISPY FRIED SHRIMP, OUR HOUSE REMOULADE, LETTUCE, TOMATO, PICKLES AND CRISPY ONIONS ON A HOAGIE ROLL, SERVED WITH FRIES \$17

### CRISPY FISH SANDWICH

TEMPURA BATTERED, LETTUCE, TOMATO, CRISPY ONION STRAWS AND OUR REMOULADE, SERVED WITH FRIES \$15

### STEAK SANDWICH

NY STRIP, SERVED ON A HOAGIE ROLL, TOPPED WITH SPICY HORSERADISH, CRISPY ONIONS AND MELTED PROVOLONE CHEESE, SERVED WITH FRIES \$18

### PHILLY CHEESESTEAK

SHAVED SEASONED RIBEYE, SAUTÉED PEPPERS, CARAMELIZED ONIONS, TOPPED WITH PROVOLONE CHEESE ON A HOAGIE ROLL, SERVED WITH FRIES \$16

## LUNCH FAVORITES

### JÄGER SCHNITZEL

PAN-FRIED BREADED PORK CUTLET, TOPPED WITH A RED WINE SAUCE, SERVED WITH GARLIC SMASHED POTATOES, AND SEASONAL VEGETABLES. \$20

### BEEF STROGANOFF

BEEF TIPS, ONIONS, MUSHROOMS IN A RICH BEEF AND WINE SAUCE, SERVED ON A BED OF SPÄTZLE AND TOPPED WITH SOUR CREAM. \$18

### GRILLED SALMON FILET <sup>GF</sup>

FRESH SALMON FILET GRILLED, SERVED ON A BED OF RICE WITH ASPARAGUS AND TOPPED WITH HOLLANDIAISE. \$24

### HEIDELBERG CHICKEN SCHNITZEL

TOPPED WITH MELTED BRIE AND LINGONBERRY SAUCE, SERVED WITH GARLIC SMASHED POTATOES, AND SEASONAL VEGETABLES. \$22

### FISH AND CHIPS

TEMPURA BATTERED COD FILETS, HOUSE TARTAR SAUCE, SERVED WITH FRIES. \$18

### NEW YORK STRIP STEAK

10 oz NEW YORK STRIP STEAK MARINATED AND GRILLED TO YOUR LIKING, SERVED WITH YOUR CHOICE OF POTATO. \$25

### STUFFED SHRIMP

JUMBO SHRIMP IN THE SHELL STUFFED WITH HERB AND CRAB MEAT MIXTURE, BROILED WITH GARLIC BUTTER, AND TOPPED WITH HOLLANDAISE SAUCE. \$24

### EGGPLANT PARMESAN <sup>v NEW</sup>

TENDER ITALIAN EGGPLANT, SEASONED AND BREADED, TOPPED WITH MARINARA AND MOZZARELLA CHEESE, SERVED WITH LINGUINE. \$20

### CHICKEN SCHNITZEL

PAN-FRIED BREADED CHICKEN BREAST, TOPPED WITH A CREAMY VEGETABLE WINE SAUCE, SERVED WITH GARLIC SMASHED POTATOES, AND SEASONAL VEGETABLES. \$19

### MEAT LOAF

HOUSE BEEF BLEND, WITH SPICES AND HERBS, SLOW ROASTED, SERVED WITH MASHED POTATOES, VEGETABLES AND TOPPED WITH RICH BROWN GRAVY. \$18

### PECAN CRUSTED GROUPER

FRESH GROUPER FILET, ENCRUSTED IN A PECAN CRUST, TOPPED WITH FRESH FRUIT SALSA, SERVED WITH VEGETABLES AND RICE. \$23

### CAJUN SHRIMP AND GRITS

JUMBO SHRIMP, SAUSAGE, TOMATO, CREAM, BLACKENED SEASONING, AND "HOLY TRINITY", SERVED OVER CHEESE GRITS. \$22

### BOURBON B.B.Q BABY BACK RIBS

FULL RACK OF BABY BACK RIBS, SLOW COOKED IN OUR BOURBON B.B.Q SAUCE, SERVED WITH MAC AND CHEESE. \$25

### SEAFOOD ORZO

SEA SCALLOPS, OYSTER, JUMBO SHRIMP, GARLIC, SCALLIONS, PARSLEY, BUTTER, HEAVY CREAM, WHITE WINE, AND PARMESAN CHEESE. \$25

### CHICKEN CARBONARA

SAUTÉED CHICKEN BREAST, BACON, GARLIC, GREEN PEPPERCORNS, PARSLEY, EVOO, EGG, CREAM, AND PARMESAN CHEESE, SERVED ON ORZO PASTA. \$19

### BOLOGNESE

OUR MEAT SAUCE AND MEATBALLS COOKED IN SAN MARZANO TOMATO SAUCE, TOSSED WITH LINGUINE, AND PARMESAN. \$19

## SIDES

### FRENCH FRIES <sup>GF V</sup>

\$4

### GARLIC SMASHED POTATOES <sup>v</sup>

OUR GARLIC SMASHED POTATOES WITH BUTTER AND CREAM. \$4

### MAC AND CHEESE

FRESH PASTA, WITH THREE CHEESES, BUTTER AND HEAVY CREAM. \$8

### ROASTED SEASONAL VEGETABLES <sup>VEGAN GF</sup>

ASK ABOUT TODAYS CHOICE \$5

### ROASTED POTATOES <sup>NEW</sup>

FINGERLING POTATOES, ROASTED IN GARLIC AND SPICES. TOSSED WITH PARMESAN CHEESE AND TRUFFLE OIL. \$9

### LOADED MAC & CHEESE

SHRIMP AND CRAB MEAT ADDED TO OUR MAC AND CHEESE. \$14

## BEVERAGES

### FILTERED COFFEE

\$2.95

### CAPPUCCINO

\$4.50

– Add Whipped Cream \$1

### CAFÉ MOCHA

\$5

### LATTE

\$4.50

### ESPRESSO

SGL2.95 DBL5.50

### CAFÉ AMERICANO

\$4

### HOT CHOCOLATE

\$3.50

– ADD TOPPED WHIPPED CREAM \$1

### ICED TEA

2.95

### SODAS

\$3.25

### JUICE

\$4

– (Apple, Orange, Cranberry, Pineapple)

### TEA

\$2.95

– Select from chest

GF Gluten free V Vegetarian Vegan

NO SUBSTITUTIONS ALLOWED

Temperature Options of Red Meat \*\*\*Rare – cold, red center \*\*\*Medium Rare –warm, red center \*\*\*Medium – bright pink center \*\*\*Medium Well – thin line of pink center \*\*\*Well – no pink at all

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. For our customers with food allergies and/or sensitivities, please inform your server prior to ordering. Our dishes are made fresh and prepared-to-order, so individual foods may encounter one another due to shared cooking and preparation areas/utensils. We cannot guarantee that cross-contact with foods containing gluten/nuts will not occur but will make every effort to avoid it.

PLEASE TAKE NOTE OF THE FOLLOWING CHARGES: \*\*\*Gratuity of 20% to all parties of seven or more. \*\*\*Split plate charge of \$5.

\*\*\*We prefer Cash, 3% surcharge on credit card payments, WE DO NOT MAKE ANY MONEY ON THIS FEE, IT IS A BANK FEE\*\*\*

LUNCH SPRING SUMMER 2024