

SEASONAL MENU

SPRING COBB SALAD

Romaine lettuce, spinach, feta cheese, avocado, pickled onion, bacon, cucumber, and strawberries with a creamy poppyseed dressing. | \$12

Add Chicken \$5 | Add Shrimp \$7

DIJON BALSAMIC SALAD

Romaine lettuce and spring mix, bacon, red onion, tomato, blue cheese, dried cranberries, and candied pecans with a creamy dijon balsamic dressing. | \$12

Add Chicken \$5 | Add Shrimp \$7

GRILLED CHICKEN GODESS SALAD

Romaine lettuce, red onion, tomato, cucumber, avocado, and egg served with a green goddess dressing. | \$17

Substitute Shrimp | \$2

CHICKEN SALAD SANDWICH

House-made slow roasted chicken salad, lettuce, and tomato served on Texas toast. | \$15

PRESSED CUBAN SANDWICH

Hickory ham, slow roasted pork loin, Swiss cheese, pickles, mustard, and chipotle aioli on a hoagie roll. | \$18

REUBAN SANDWICH

Corned beef, sauerkraut, Swiss cheese, and a house-made Russian dressing with marble rye bread. | \$18

CREAMY PASTA PRIMAVERA

Cavatappi pasta, asparagus, bell pepper, onion, carrots, and tomato served with a white wine cream sauce. | \$18

Add Chicken \$5 | Add Shrimp \$7

LEMON GRASS CHICKEN

Chicken breast in a lemongrass infused marinade with nuoc cham rice, cucumber slices, pickled carrot and onion, bean sprouts and sriracha lime aioli, | \$22

GREEK GYRO

Greek seasoned beef and lamb, tomato, cucumber, red onion, and feta cheese with a tzatziki sauce on pita bread. | \$16

