

It's A Matter Taste Lunch Menu

Starters & Salads

Today's Soup Selections will be presented by server 4

Sweet Chili Glazed Calamari – *crisp fried & topped with cilantro* 8

Fried Mozzarella – *parmesan crusted fired mozzarella, served with fresh basil marinara* 8

Prince Edward Island Mussels – *steamed in a Thai red curry cream with lemongrass and cilantro* 11

Chicken Waldorf Salad – *poached chicken breast, roasted walnuts, California grapes, celery, onion and tart apples in a honey cream dressing over dressed field greens with golden pineapple* 10

Raspberry Chicken Salad – *poached chicken breast, roasted pecans, tart raspberries, celery and Clementine oranges, tossed in a raspberry vinaigrette served with mixed greens and fresh cut pineapple* 10

***Grilled Steak & Bleu Cheese Salad** – *grilled aged tenderloin with arugula, petite green beans tossed in white balsamic vinaigrette, tear drop & red grape tomatoes, red onion, Maytag bleu cheese* 12

Fusion Fruit Salad – *assortment of fresh fruit tossed with a hand squeezed lime & mint vinaigrette accompanied with a vanilla scented cottage cheese panna cotta and spring lettuce* 10

Caprese Salad – *fresh vine ripened red & yellow tomatoes, buffalo mozzarella, presented with fresh basil chiffonade and mixed greens, drizzled with balsamic vinaigrette* 10

House Assorted Lettuces – *assorted lettuces, sliced apples, toasted hazelnuts, dried cranberries, shaved carrots, white cheddar & raspberry vinaigrette* 10

***Caesar Salad** – *served with sourdough croutons and shaved parmesan cheese* 10

Fried Goat Cheese Salad – *mixed greens tossed in a balsamic vinaigrette, artichoke hearts, nicoise olives, red grapes tomatoes, grilled sweet Bermuda onion and Sicilian breaded goat cheese balls fried till golden* 10

Salad Toppers:

Grilled Chicken Breast add \$2 ***Grilled Tenderloin** add \$4 ***Grilled Salmon** add \$3 ***Grilled Shrimp** add \$2

Sandwiches

(All sandwiches are served with french fries or sweet potato fries)

Lobster BLT – *Fresh lobster salad on top toasted sour dough with avocado mayonnaise, tomato jam, peppered bacon and rocket lettuce* 16

***Baton Rouge Salmon Club** – *served with creole remoulade, roast pepper shallot relish, peppered bacon, assorted greens on toasted sour dough* 12

Chicken Margherita Panini – *grilled shaved chicken, fresh mozzarella, roma tomato, sweet Bermuda onion and basil pesto mayonnaise on sour dough* 10

Grilled Chicken Caesar Roll-up – our handmade flat bread, marinated grilled chicken breast, roma tomato, sweet red onion & our Caesar dressing **10**

***Ahi Tuna Roll-up** – rolled in a spinach lavash with wasabi mayonnaise, shredded cucumber, carrots, spicy sprouts and ginger soy dipping sauce **11**

***Grilled Tenderloin Roll-up** – seasoned tenderloin, roasted roma tomato, sweet Bermuda onion, manchego cheese and arugula tossed with horseradish whole grain mustard vinaigrette rolled in grilled flat bread **12**

***Chef Mark's Signature Burger** – aged steak burger basted with our signature sweet, spicy & tangy sauce topped with white cheddar, crisp fried onion & leaf lettuce **12**

***Char Grilled Steak Burger** – ground from prime USDA aged steak with choice of cheese, leaf lettuce, tomato & onion **11**

Pastas & Entrees

(Side salad with entrée - 4)

Missy Pasta – shell pasta, grilled chicken, fire roasted peppers, asparagus tips & fresh basil in an asiago broth **13**

Farfalle Carciofi – bowtie pasta with sautéed chicken artichoke hearts and sun-dried tomatoes tossed in a lemon basil cream sauce **13**

Cappelinni – succulent gulf shrimp & mussels in a robust tomato sauce served over cappelinni pasta **13**

Chicken Piccata – sautéed chicken with artichokes, capers, and mushrooms in a lemon garlic sauce served over linguini **13**

***Char Grilled Petite Fillet** – Madeira wine, morel mushrooms & green peppercorn reduction over smashed redskin potatoes with buttered green beans **15**

Chicken Quesadilla – with fire roasted pepper & onion, black beans, pepper jack cheese with salsa fresca & sour cream **11**

Pan Roasted Grouper – served with a lemon butter caper sauce, chiffonade of spinach & concasse. Smashed Yukon gold potatoes and green beans **14**

Crisp Fried Grouper & Chips – beer battered & deep fried till golden on top of creamy cole slaw served with French fries **13**

Thai Crisp Walleye – served on a bed of jasmine rice, steamed mussels Thai vegetables, cilantro and spicy red curry coconut milk broth **14**

- *Consuming raw or undercooked meats, poultry, seafood, eggs or fish may increase your risk of food borne illness
 - *These items may contain raw or undercooked ingredients and may be cooked to order