


## FOR STARTERS

**acapulco shrimp** in a spicy tomato cocktail sauce with fresh lime, cilantro & jalapeños • 7.75

**shrimp & crab dip** poblano peppers in baked cheeses served with tortilla chips • 12.25

**ceviche**  marinated in lime juice with jalapeño, red onion & cilantro • 10.50

**chicken & shrimp tostadas** with roasted corn & poblano salad, spicy Guajillo chili sauce & microgreens over homemade guacamole • 8.75

**bruschetta**  balsamic-marinated tomatoes with basil & Parmesan cheese • 8.50

**hummus trio**  roasted red pepper, red beet & traditional hummus • 8.50


**goat cheese-stuffed artichokes**  baked & served with toast points • 11.00

## SAVORY BOWLS

**tortilla soup** • cup 4.50 bowl 5.75

**shrimp & crab bisque** • cup 5.00 bowl 6.25

## ARTISAN PIZZAS



**margherita**  sauceless pie with mozzarella, basil & roma tomato • 12.00

**american pie** heart-stopping meat indulging pizza with tomato sauce, fresh mozzarella, Canadian bacon, pepperoni, Italian sausage & ground beef • 14.00

**the cosmo** spicy vodka-spiked tomato cream sauce with prosciutto, topped with smoked gouda, Canadian bacon, portobellos, Italian sausage & goat cheese • 15.50

## EDGY VEGGIES

**grilled portobello**   with quinoa, asparagus & roasted red pepper coulis • 12.95

**grilled polenta**   with slow-roasted tomatoes, shishito peppers & shaved zucchini topped with chimichurri sauce • 11.95

## LEAFY GREENS

**caesar** with homemade garlic-basil croutons • 5.50

**gorgonzola** field greens in Gorgonzola dressing with caramelized walnuts • 5.50

**baby spinach** strawberries, baby portobello, bacon & red onions in poppyseed dressing • 5.50

**house** tomato, cucumber, red onion & crumbled feta, dressed with aged balsamic vinaigrette • 5.50

## LUNCH SPECIALS

**choose 2** soup, small salad or half sandwich • 10.75

**combo** soup, small salad & half sandwich • 11.75

**pizza & salad** personal pizza with one topping & small salad • 10.75

## SALADS WITH SUBSTANCE

**serrano chicken caesar** smoked chicken, cilantro, pepper jack cheese, tortilla chips, serrano pepper Caesar dressing • 12.00  
*substitute grilled shrimp • 14.00*

**cobb** fried or grilled chicken, bacon, egg, ripe tomato, cucumber, cheddar cheese, honey mustard dressing • 12.00

**asian** mixed greens in an Asian plum dressing, served with seared tuna, red & gold bell peppers & crispy wonton strips • 13.95

**st.tropez** greek salad with sautéed peppered salmon • 13.95

## SANDWICHES

**greek chicken pita** hummus, cucumber, red onion, roma tomatoes, lettuce & feta with fries or greek salad • 9.75

**beef & lamb gyro** with tzatziki sauce; choice of greek salad or fries • 9.95

**grilled chicken** cheddar cheese, bacon, sun-dried tomato aioli on a kaiser bun with fries • 9.50

**chicken salad** pears, sundried cherries, walnuts on wheat bread with fries • 9.75

**turkey & brie** with pears & melted creme de brie on a croissant with fries • 10.50

**calypso club** jerk chicken, ham, bacon, cheddar, Swiss cheese on wheat bread with fries • 10.50

## 360° PLATES

**salmon oscar**  flame-grilled & topped with crab & dill-spiked hollandaise, served with asparagus • 16.95

**filet** topped with Gorgonzola walnut butter, served with asparagus & port wine bordelaise • 28.95

**pan-roasted striped bass** on a bed of quinoa with kale, tomatoes & cucumbers in a basil-mint vinaigrette • 16.95

**lobster enchiladas** with lobster, shrimp & jalapeño-jack cheese, topped with tomatillo sauce, served with potato & egg spanish tortilla & Parmesan kale chips • 17.50

**chicken fried ribeye** melt-in-your-mouth ribeye, battered & fried until golden brown, complimented by homemade sausage cream gravy, Texas toast, smashed potatoes & broccoli • 13.50

Lunch is served weekdays, 11:00 AM to 3:00 PM

**fish tacos** beer-batter fried, grilled or blackened, with cabbage, carrots, jicama & mozzarella, topped with chipotle sour cream & served with southwestern black beans, cilantro lime rice & tortilla chips • 11.95

**miso sea bass** with jasmine rice, sautéed apples & bok choy • 22.95

**red snapper bouillabaisse** pan-seared atop lump crab, topped with avocado & salsa verde, with grilled garlic bread • 21.95


**fish & chips** with malt vinegar, tartar sauce & cole slaw • 11.95

**chargrilled burger** served with lettuce, tomato & red onion on a kaiser bun with fries • 10.50

## HAPPY ENDINGS

**cheesecake sopapilla** crispy cinnamon & sugar-coated pastry filled with cheesecake served with caramel & Henry's Homemade™ cinnamon ice cream • 6.00

**crème brulée** classic vanilla bean custard with a caramelized sugar crust topped with seasonal berries • 6.50


**decadent chocolate toffee torte**  topped with Heath® candy bar pieces • 6.50

**berry cobbler streusel** with Henry's Homemade™ vanilla bean ice cream • 6.50

**sticky toffee pudding** bread pudding, toffee sauce & a crispy candy cup filled with Henry's Homemade™ vanilla bean ice cream • 6.50

**henry's homemade™ ice cream**  
vanilla bean, cinnamon, chocolate  
bowl • 4.00 à la mode • 2.00

 vegetarian

 no gluten-containing ingredients

**Allergies?** Our kitchen uses wheat, soy, milk, egg and nut products. Please talk to a manager & chef about your dietary restrictions. Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness.

*We do not split checks on parties of 6 or more.*

**HAPPY HOUR:**  
**4:30-6:30PM**  
**MON-FRI**

**LUNCH DELIVERY**

**We can deliver personal lunches or cater to group meetings**

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