



Lunch Specialties

Salads

Mike's Black & Bleu Wedge Salad.....\$13.95

Our Classic Wedge Salad with 2 Blackened Filet Medallions cooked to order.

KT's Chopped Salad.....\$10.95

Finely Chopped Salad greens topped with crumbled feta, raisins, toasted almonds, diced tomato, cucumber, and sliced red onion. Served with your choice of dressing.

Add Chicken \$1.50, Salmon \$2.50, Shrimp \$3.50

Rea's Blackened Seafood Salad.....\$11.95

Blackened seafood atop baby field greens tossed with chanel goat cheese, pine nuts and dried cranberries served with plum Asian vinaigrette.

Riley's Tuna Spinach Salad.....\$12.95

4 oz of Yellowfin Tuna, lightly dusted in pepper, seared and sliced, over a spinach salad and our mandarin orange sesame ginger dressing.

Sandwiches

Bob Bishop's British Burger.....\$8.95

8 oz Certified Black Angus Burger topped with melted Swiss cheese, bacon, lettuce and tomato on an English muffin with your choice of side.

Cassi's Fish Tacos.....\$9.95

2 corn tortillas, filled with fresh sautéed Mahi Mahi pieces, atop shredded cabbage and topped with shredded Monterey Jack cheese and diced tomatoes. Served with salsa and ranch, and your choice of side item.

Whitfield's Buffalo Chicken Sandwich.....\$9.95

6 oz breast of chicken, deep fried, and tossed in wing sauce served on a Kaiser roll with lettuce and tomato and a side of bleu cheese dressing.

Jeff Black's Black & Blue Burger.....\$9.95

8 oz Certified Black Angus Burger with Cajun seasonings, blue cheese crumbles and crispy onions. Served on a Kaiser roll with lettuce and tomato.

Pastas

Salamone's Cajun Chicken Pasta.....\$8.95

Marinated chicken and andouille sausage sautéed with creole vegetables and tossed in a Cajun cream sauce with imported cheeses. **Add Shrimp \$3.50**

Beth Hanley's Chicken Ravioli.....\$8.95

Jalapeno ravioli filled with smoked chicken, black beans, jack cheese and a hint of ricotta in a cilantro tomato cream sauce with imported cheeses. Topped with mixed vegetables.

David Porter's Chicken Penne Pasta.....\$8.45

Marinated chicken tossed in our housemade marinara sauce with imported cheeses.

Ingram's Shrimp & Scallops Fresco.....\$11.95

Sea scallops and gulf shrimp sautéed with mushrooms and artichoke hearts in a sun-dried tomato cream sauce with imported cheeses.

Frank Harrison's Veggie Rotini.....\$8.45

Sauteed broccoli, sun-dried tomatoes and mushrooms in a garlic and white wine sauce with imported cheeses.

Add Chicken \$1.50, Shrimp \$3.50

Jesso's Chicken Quattro Formaggio.....\$9.95

Chicken, bacon, mushrooms, roma tomatoes and scallions in a four cheese cream sauce with cheddar cheese.

Entrees

Ron Green's Blackened Chicken.....\$10.95

Blackened chicken atop steamed vegetables and blanched asparagus, topped with a sliced marinated portabello mushroom.

South Beach Steak Diane.....\$14.95

Twin 3 oz filet medallions grilled and served over mixed vegetables and asparagus finished with a mushroom mustard demi glace.

Charles Mo's Blue Cheese Filet Medallions.....\$15.95

Twin 3 oz filet medallions layered with blue cheese crumbles, a portabello mushroom cap, garlic smashed potatoes and asparagus topped with crispy fried onions.