

# Lunch Menu

## Wines by the Glass

Cordon Negro Champagne Split.....	187ml	\$7.25
	<b>6oz</b>	<b>9oz</b>
Bin 300 Beringer, White Zinfandel, "Special Select", California.....	\$6.00	\$9.00
Bin 401 Ecco Domani, Pinot Grigio, Delle Venezie, Italy.....	\$8.00	\$12.00
Bin 402 Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand.....	\$9.50	\$14.25
Bin 506 Kendall Jackson, Chardonnay, "Vintner's Reserve", California.....	\$8.50	\$12.75
Bin 509 De Loach, Chardonnay, Russian River Valley, California.....	\$9.00	\$13.50
Bin 510 Frei Brothers, Chardonnay, "Reserve", California.....	\$11.00	\$16.50
Bin 600 Sterling, Pinot Noir, "Vintner's Collection", California.....	\$9.00	\$13.50
Bin 605 La Crema, Pinot Noir, Sonoma Coast, California.....	\$13.50	\$20.25
Bin 613 Montes Alpha, Cabernet Sauvignon, Central Valley, Chile.....	\$11.00	\$16.50
Bin 710 Kendall Jackson, Cabernet Sauvignon, California.....	\$9.50	\$14.25
Bin 709 Whitehall Lane, Merlot, Napa Valley, California.....	\$13.00	\$19.50
Bin 701 Burgess, Merlot, Napa Valley, California.....	\$11.00	\$16.50
Bin 713 Cain, "Cuvee NV5", Napa Valley, California.....	\$14.50	\$21.75

## Small Plates

### **Today's Homemade Soup**

\$7.00

### **Vidalia Onion Bisque**

Lump Crabmeat

\$9.00

### **Homemade Chicken Noodle Soup**

\$7.00

### **Southwest Mixed Greens Salad**

Pico de Gallo Vinaigrette, Black Beans, Roasted Corn and Grafton's 2 year-old Cheddar Cheese

\$8.00

### **Baby Baked Brie**

Cherry Compote and Walnut Bread

\$9.00

### **Shrimp, Andouille and Grits**

Roasted Garlic, Mascarpone and Stewed Zucchini

\$12.00

### **Trio of Miniature Crab Cakes**

Mango, Roasted Peppers and Grain Mustard Cream Sauce

\$13.00

### **Beef Short Rib Quesadilla**

Tomato and Cilantro Braised Beef Short Rib, Guacamole and Sour Cream

\$11.00

### **Buffalo Calamari**

Arugula, Blue Cheese and Pears

\$12.00

For parties of 6 or more a 15% Taxable Gratuity will be automatically added to your bill.

*Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of food borne illness, especially if you have certain medical conditions*

3/06

## Entrée Salads

### **Adobo Rubbed Crispy Chicken on Baby Spinach**

Mango, Oranges, Three Color Tortilla Strips and Roasted Red Pepper Dressing  
\$17.00

### **Stir Fry Vegetable Salad**

Bok Choy, Snow Peas, Shiitake and Bean Sprouts \$15  
Tofu Triangle \$15    Gulf Shrimp \$18    Seared Ahi Tuna \$19

### **Make your own Caesar**

Roasted Garlic Ciabatta Bread  
Add Maytag Blue Cheese, Tomato & Mozzarella or Black Beans & Roasted Corn \$14  
Grilled Chicken \$16    Blackened Steak \$17    Jumbo Shrimp \$18

### **Grilled Vegetable Antipasto**

Eggplant, Peppers, Squash, Artichokes, Tomato Mozzarella Salad and Kalamata Olive Crustini  
\$14.00

### **Spicy Rock Shrimp on Mesclun Greens**

Sweet Chili, Bell Pepper, Carrots and Napa Cabbage  
\$18.00

## Sandwiches

*Your Choice of one side: Fruit Salad, Southwestern Salad, Cole Slaw or Seasoned French Fried Potatoes*

### **Char-Grilled Black Angus Hamburger**

Choose Your Toppings: American, Mozzarella, Cheddar, Swiss, Provolone, Blue Cheese, Pepper Jack, Sautéed Mushrooms, Sautéed Onions, Crispy Fried Onions, Bacon, Sliced Onion, Jalapeno Peppers, Tomato, Tortilla Strips, BBQ Sauce, Shredded Lettuce  
\$15.00

### **Classic Club Sandwich**

Roast Beef, Turkey, Virginia Ham, Apple Wood Smoked Bacon and Vermont Grafton's 2 year-old Cheddar served on Farmhouse Wheat Bread  
\$15.00

### **Open Faced Turkey Burger Melt**

Cranberry Relish, Smothered Onions, Sautéed Mushroom and Melted Brie Cheese  
\$15.00

### **BLT**

Rustic Bread, thick sliced Apple Wood Smoked Bacon, Heirloom Tomato and Arugula  
\$12.00

### **Prosciutto Panini**

Italian Prosciutto, Fresh Mozzarella, Tomatoes and Fresh Basil on Ciabatta Bread with Balsamic Reduction  
\$15.00

### **Maryland Crab Cake Sandwich**

Classic Tartar Sauce and Lemon  
\$18.00

### **Blackened Grouper Sandwich**

Mango Salsa  
\$18.00

### **Super Grilled Cheese Strips**

Dill Havarti, Gouda, Grafton Cheddar, Grilled Heirloom Tomatoes, Bacon and Tomato Spinach Dip  
\$12.00

## Desserts

Carrot Ginger Cake  
Chocolate, Vanilla or Strawberry Ice Cream  
Bittersweet Chocolate Fondue  
Cappuccino Crunch Ice Cream  
Three Layer Chocolate Mousse and Raspberry Cake  
Trio of Crème Brulée  
\$7 each

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