



Lunch Menu

Appetizers

Chicken Gumbo

Fresh Herbs

\$9.00

Soup du Jour

The Chef's daily creation

\$9.00

Smoked Salmon Toast Points

Dill cucumber salad

\$10.00

Fried Oysters

Chipotle Dip

\$11.00

Caprese Salad

Heirloom tomatoes, buffalo mozzarella, and basil vinaigrette

\$9.00

Salads and Sandwiches

Caesar Salad Coeur de Lion

Crisp romaine with ciabatta croutons, shaved Parmigiano-Reggiano, with our house made Caesar dressing and marinated Italian anchovies

\$10.00

add grilled chicken \$8.00

add grilled salmon \$12.00

add grilled prawns \$14.00

Cobb Salad

Crisp iceberg, romaine, and watercress, avocado, diced tomatoes, hardboiled egg, chives, Gorgonzola cheese, grilled chicken, Applewood smoked bacon and house made vinaigrette dressing

\$14.00

Crab and Spinach Salad

Baby spinach, hearts of palm, grape tomatoes, sweet corn and honey Banjul's vinaigrette

\$21.00

Chicken Quesadilla and Salad

Melted pepper jack cheese, grilled onion, grilled chicken, chipotle aioli, and mesclun greens with Banjul's vinaigrette

\$14.00

Grilled Seafood Salad

Grilled scallops, salmon, and shrimp on a bed of mesclun greens with mixed herb vinaigrette

\$24.00



Pineland Farms Bacon Cheeseburger

*Vermont cheddar, Applewood smoked bacon and grilled sweet onions,
served with house cut pommes frites*

\$14.00

Grilled Vegetable Sandwich on Black Olive Ciabatta

Eggplant, zucchini, red peppers, tomato, mushrooms, fresh mozzarella and basil aioli

\$14.00

Grilled Flat Iron Steak Salad

*Mixed greens with asparagus, red onions, Portobello mushrooms, dry cherries, and potato
with sesame mustard vinaigrette*

\$18.00

Jumbo Lump Crab Cake Sandwich

*Served on a Brioche bun, with lettuce, tomato and caper-aioli sauce on the side
served with house cut pommes frites*

\$23.00

Entrees

Pan Seared Grouper

With grilled mixed vegetables

\$24.00

Grilled New York Strip

Baked potato, Chef's selection of fresh vegetables and Shiitake mushroom demi glace

\$24.00

Seared Organic Pecan Chicken

Fingerling potatoes, broccolini, baby carrots with rosemary demi glace

\$22.00

Grilled Vegetable Ravioli

House made ravioli in a roasted tomato and red pepper reduction

\$21.00

Tortellini with Prawns

Zucchini and white wine Alfredo sauce

\$23.00