

RESTAURANT WEEK LUNCH MENU

August 13th-19th, 2018

Appetizer

(Please select one)

GAZPACHO

*Heirloom Tomatoes, Cucumber, Celery,
Cilantro, Olive Oil and Crabmeat*



TAVERN SALAD

*Greens, Tomatoes, Feta Cheese, Shaved Fennel,
Carrots and Champagne Vinaigrette*

Entrée

(Please select one)

GRILLED NEW YORK STRIP STEAK

8oz. Certified Angus with Caprese Salad



CHICKEN & EGGPLANT SALAD

*Seared Chicken Breast with Eggplant, Olives, Relish,
Sun Dried Tomatoes, Pine Nuts and Feta Cheese*



GRILLED SALMON

*6oz Salmon, Jasmine Rice, Sautee Spinach, Mushroom
and Cilantro-Lemon Butter Sauce*

Homemade Desserts

(Please select one)

BREAD PUDDING A LA MODE

Vanilla Ice Cream with Caramel Sauce



PEACH MELBA

Local Caramelized Peaches, Vanilla Ice Cream and Raspberry Coulis



BLUEBERRY CRÈME BRÛLÉE

\$22 per person

Exclusive of Tax and Gratuity