

CHEF'S LUNCH FEATURES

Soups

BUTTERNUT SQUASH BISQUE

Fried Sage, Maple Crema

Cup 3 Bowl 5

VIDALIA ONION SOUP

Meltd Onion, Brioche Gruyere Croutons

Cup 3 Bowl 5

TOMATO WILD RICE SOUP

Fresh Basil, Toasted Parmesan

Cup 3 Bowl 5

WHITE BEAN SOUP

Turkey Sausage, Spinach

Cup 3 Bowl 5

Grilled Artisan Flatbreads

Add a cup of Soup to any Flatbread 2

CAPRESE

Heirloom Tomatoes, Fresh Mozzarella,

Basil, Sea Salt, Cracked Pepper 7

SOUTHWESTERN SHRIMP

Roasted Corn, White Beans, Avocado,

Bacon, Chipotle Ranch 15

GRILLED CHICKEN

Artichoke Pesto, Sautéed Spinach,

Crushed Red Chile, Pecorino Cheese 9

SPANISH CHORIZO AND MUSHROOM

Spicy Tomato Sauce,

Fresh Mozzarella, Red Onion 8

Salads, Sandwiches, and More

All Sandwiches and Wraps are accompanied with

House-Made Fries, Sweet Potato Chips, or Cole Slaw.

Substitute Bowl of Fruit, Onion Rings, Steamed Vegetables, or Side Salad 1.50

PULLED PORK SANDWICH

Ancho BBQ Sauce, Pickled Onions,

Brioche Bun 8

STEAK SALAD "VANDERFLIET"

Skirt Steak, Mixed Greens, Hearts of Palm,

Bacon Lardons, Poached Hen Egg 18

TUNA SALAD SANDWICH

Hawaiian Bread, Tomato, Sprouts, Lettuce 9

PESTO CHICKEN PANINI

Walnut Pesto, Tomato, Avocado,

Roasted Pepper 10

SEAFOOD SOFT TACO TRIO

Chipotle Shrimp -Pineapple Salsa, Local Sole-

Cabbage Red Onion Slaw, Grilled Rare Tuna-

Avocado Salsa 14

GRILLED SWORDFISH CLUB

Bacon, Avocado, Tomato,

Lettuce, Basil Aioli 15