



Lunch Menu

HOUSE SPECIALTIES

FISH TACOS
Grilled Gulf Snapper in Local White Corn Tortillas with Purple Cabbage, Cilantro, Red Onions, Sliced Avocado and Tomato. Served with House Pico De Gallo and Lime Sour Cream on the Side.
..... 14.95

BLACKENED SNAPPER
With Julienned Cucumbers and Tomatoes, Fresh Cilantro, and Rice Wine Vinegar.
..... 15.95

SAFFRON SPAGHETTI AND SHRIMP
Jumbo Gulf Shrimp with Spanish Chorizo, Fresh Peas, Tomatoes and Spinach Sautéed in an Albarino Butter Sauce over Saffron Spaghetti.
..... 14.95

BRAISED AKAUSHI SHORT RIBS & PAPPARDELLE
Braised in Veal Stock, Red Wine, and San Marzano Tomatoes served on Wide Egg Noodles.
..... 14.95

AKAUSHI ALBONDIGAS
In a Light Tomato Broth, Grated Manchego Cheese and Toasted Baguette.
..... 9.95

CHEF MARK'S FRITO PIE
Seasoned Ground Beef Served on a Bed of Chili Cheese Fritos and Garnished with Lettuce, Tomato, Avocado, Cilantro, and Sour Cream.
..... 9.95

SALADS & SOUPS

RAINDROP TOMATO SALAD
Heirloom Tomatoes from Raindrop Farms with Truffled Goat Cheese and Saba Vinegar.
..... 10.95

MEDITERRANEAN SALAD WITH TUNA
Seared Sashimi Grade Tuna with Romaine Lettuce, Olives, Cherry Tomatoes, Hearts of Palm, and Cucumber.
..... 15.95

THE WEDGE SALAD
With Maytag Blue Cheese and Crisp Kurobuta Bacon.
..... 8.95

CRAB AND AVOCADO SALAD
Colossal Lump Crab with Tomatoes, Roasted Corn, and Cilantro Mayonnaise in a Stuffed Avocado.
..... 14.95

HOUSE SALAD
Mixed Greens with Spanish Almonds, Red Onion, Heirloom Tomatoes and Lemon-Thyme Vinaigrette with Manchego Cheese.
..... 6.95

GAZPACHO
Three Jumbo Gulf Shrimp, Spicy Tomato Puree with Avocado and Fresh Vegetables.
..... 15.95

SOUP OF THE DAY - BOWL
Ask Server for Daily Specials.
..... 4.95

PETITE HOUSE OR WEDGE SALAD AND CUP OF SOUP
..... 8.95

FROM THE MESQUITE GRILL

Allow time for preparation. USDA Prime Steak comes with thin cut fries and sautéed peppers.

MESQUITE GRILLED 7 OZ. FILET
..... 33.95

MESQUITE GRILLED 13 OZ. RIB EYE CENTER CUT
..... 37.95

HALF POUND BURGER
With Sharp Cheddar, Lettuce, Heirloom Tomato, and Chipotle Mayo.
..... 12.95

SANDWICHES

All Sandwiches made with local artisan breads and served with Bohanan's White Truffle Crisps and House Brined Pickles

KUROBUTA BLT
Kurobuta Bacon, Heirloom Tomato, Texas Hydroponic Romaine, and House Made Basil Pesto Aioli on Sourdough.
..... 10.95

CLASSIC REUBEN
Corned Beef, Sauerkraut, House Made Thousand Island, Aged Gruyère on Marbled Rye.
..... 11.95

TRADITIONAL MAINE LOBSTER ROLL
Coldwater Lobster Salad on Artisan Bun.
..... 15.95

CRAB BLT
Crab Salad, Hyrdo Lettuce, Heirloom Tomato, Avocado and Kurobuta Bacon on Grilled Sourdough.
..... 15.95

CHICKEN SALAD
Grilled Chicken Breast, Fresh Tarragon, Red Onion, and Granny Smith Apples, Fresh Greens, Sliced Avocado and Heirloom Tomato on Sourdough.
..... 8.95

CAPRESE SANDWICH
Roasted Roma Tomatoes, Fresh Basil, Buffalo Mozzarella, and Extra Virgin Olive Oil on a Rustic Country White.
..... 8.95

ROASTED TURKEY AND MUESTER
Sliced Roasted Turkey and Muenster Cheese, on Rye Bread with Hydro Lettuce, Heirloom Tomatoes, and Fresh Basil Mayonnaise.
..... 8.95

GRILLED CHEESE AND CARAMELIZED ONION
With Aged Gruyère on Brioche.
..... 8.95

HALF SANDWICH WITH SOUP OR SALAD

Half a Sandwich With a Cup of Soup or a Petite House Salad. Choose from:

CHICKEN SALAD
CAPRESE SANDWICH
ROASTED TURKEY AND MUESTER
..... 10.95