



LUNCH MENU

SALADS

HOUSE SALAD - SELECT BABY GREENS, GOAT CHEESE, CANDIED PECANS, BOSCH PEAR, SUN-DRIED CHERRIES, CHAMPAGNE VANILLA BEAN VINAIGRETTE \$10

CAESAR, ROMAINE HEARTS, ESCAROLE, PARMESAN, HERB CROUTONS, ANCHOVY LEMON DRESSING \$10

ICEBERG WEDGE, VINE RIPE TOMATO, APPLE WOOD BACON, HARD COOKED EGG, CROSTINI, CREAMY AND CRUMBLER BLUE CHEESE \$10

BABY KALE, ROASTED YELLOW BEETS, EDAMAME, RED RADISHES, STRAWBERRIES, BUTTERMILK BLUE CHEESE, CRACKED BLACK PEPPER, LEMON VINAIGRETTE \$10

SOUP

CREATIVE CREATION OF THE DAY (PRICED ACCORDINGLY)

BISTRO BITES

SOFT-SHELL CRAB BLT, LEMON GARLIC MAYO, BRIOCHE ONION ROLL \$14

"THE" STEAK SANDWICH - GRILLED FILET MIGNON, CHEDDAR CHEESE, PICKLED RED ONION, CIABATTA BREAD, HORSERADISH MAYONNAISE \$18

FRIED GREEN TOMATO SANDWICH, GRILLED CHICKEN, FRESH MOZZARELLA, APPLE SMOKED BACON, BISTRO SAUCE, BRIOCHE ONION ROLL \$11

ROASTED TURKEY, BRIE, APPLE, RED ONION, LETTUCE, APPLE MAPLE MAYO, TOASTED CROISSANT \$9.5

WARM PASTRAMI SANDWICH - SWISS CHEESE, DELI MUSTARD, RYE BREAD \$11

DOLPHIN SOFT TACOS, (TWO TACOS) CILANTRO LIME JICAMA SLAW, MANGO JALAPEÑO SALSA \$10.5

SAUTÉED GULF SHRIMP, THREE CHEESE RAVIOLI, BASIL PESTO \$11

ROASTED PORTOBELLO SANDWICH- GOAT CHEESE, APPLE FENNEL CELERY ROOT CARROT SLAW, WHOLE WHEAT BUN \$10.5

HAND CRAFTED 8 OZ BISTRO BURGER WITH LETTUCE, TOMATO, RED ONION, BRIOCHE BUN, HOUSE FRIES \$10.5

ADD CHEESE: GOAT, CHEDDAR, SWISS, PROVOLONE, BLUE \$.89

ADD NUESKE'S APPLE SMOKED BACON \$1.25

QUICHE OF THE DAY (PRICED ACCORDINGLY)

ALL SANDWICHES COME WITH A CHOICE OF HAND CUT FRIES,

MISS VICKIE'S SEA SALT CHIPS OR MIXED GREEN SALAD

WE WILL GLADLY ACCOMMODATE ANY SUBSTITUTION REQUESTS FOR A \$1 FEE.

Notice: Consumption of raw or undercooked foods may increase the risk of food borne illness