

The Chef's Lunch Specials

March 11-15, 2019

TWO COURSE LUNCH

PRIMI

STARTER / FIRST PLATE (CHOOSE ONE)

SOUP OF THE DAY
GREEK SALAD OR
CAESAR

CHICKEN NOODLE
MARYLAND CRAB
SOUP

FRENCH FRIES

ONION RINGS

SECONDI

MAIN ENTRÉE / SECOND PLATE (CHOOSE ONE)

LA MIA MADEIRA

Fresh mushrooms, onions, sun-dried tomatoes and kale sautéed in a creamy Madeira wine Alfredo over cheese-filled stuffed shells. \$15

POLLO GYPSY

Grilled Tuscan spiced boneless chicken breast, roasted red peppers, fresh mushrooms and provolone cheese on ciabatta bread with your choice of fixings. \$12

CAJUN CATFISH SANDWICH

Catfish filet rubbed with our six spice cajun blend and pan-seared. Served on a brioche bun with romaine lettuce leaf, sliced tomato and smashed avocado- cilantro aioli. \$13

ROASTED TURKEY TORTILLA

Sliced roasted turkey breast, Swiss cheese, Haas avocado, hard boiled egg, red onion and shredded iceberg lettuce tightly wrapped in corn flour tortilla with a our homemade Thai chili ranch spread. \$12

HONEY WALNUT CHICKEN SALAD

Chunky all white meat chicken salad mix, honey roasted walnuts, red grapes, red onion and a romaine leaf on grilled croissant. \$12

15% GRATUITY WILL BE ADDED TO EACH DINE-IN CHECK