

# *The Chef's Lunch Specials*

April 15-19, 2019

## **TWO COURSE LUNCH**

### **PRIMI**

**STARTER / FIRST PLATE (CHOOSE ONE)**

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SOUP OF THE DAY  
FRENCH FRIES  
MARYLAND CRAB  
SOUP

CHICKEN NOODLE  
ONION RINGS  
GREEK SALAD

### **SECONDI**

**MAIN ENTRÉE / SECOND PLATE (CHOOSE ONE)**

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#### **BAKED GNOCCHI**

Homemade Italian mini potato pasta sautéed with pearl onion, and sweet peas. Topped with white cheddar, mozzarella and Romano Pecorino then baked golden brown. \$12

#### **IONIAN SUNRISE**

Sun-dried tomatoes, sweet pas, pearl onons and Caribbean herbs sautéed in cream sauce with penne noodles. \$12

#### **GORGONZOLA CITRUS TORTILLA**

Blackened rubbed char-grilled sliced chicken breast, cucumber, red onion, sun-dried tomatoes, gorgonzola bleu cheese, orange cubes and fresh spinach tightly wrapped in a flour tortilla with zesty light Italian. \$12

#### **BRAVO MEATLOAF**

Homemade meatloaf sliced thin on a lightly dusted ciabatta smothered with cheddar cheese, ketchup and dill pickles. \$10

#### **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

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