



LUNCH MENU TIER 1

CUP OF SOUP OF THE DAY

PARMIGIANA CRUSTED SALAD

Parmigiana crusted eggplant and chicken, lettuce mix, tomatoes, cucumbers, bacon, and cheddar cheese. Served with buttermilk ranch and Italian balsamic vinaigrette.

MEATBALLS & SPAGHETTI

Housemade meatballs baked then braised in marinara sauce.

CHOPPED STEAK

Half pound of our proprietary beef blend grilled and smothered with caramelized onions and mushrooms in a fortified beef gravy. Served with roasted garlic au gratin potatoes.

FIRE GRILLED CHICKEN

Marinated grilled chicken breasts fired and basted with olive oil and herbs. Served with crispy fingerling potatoes.

\$16.50 per person including iced tea, soft drinks, and coffee.

Add dessert for \$3.50 per person.

Price does not include alcoholic beverages, tax, and 20% gratuity.



LUNCH MENU TIER 2

CUP OF SOUP OF THE DAY

NAPA SALAD

Fire grilled chicken atop field greens with Gorgonzola cheese, grapes, and strawberries. Tossed with apple pecan vinaigrette.

FIRE GRILLED CHICKEN MARSALA

Marinated chicken breast grilled then simmered in a delicious mushroom Marsala wine sauce. Served with roasted garlic au gratin potatoes.

CEDAR ROASTED SALMON

Salmon filet roasted on cedar and finished with our Creole lemon cream sauce.

Served with broccoli Italian style.

FIRE GRILLED PORK CHOP

An 8oz center cut bone-in chop grilled and served with roasted garlic au gratin potatoes.

BEEF TIPS MERLOT

Marinated beef tenderloin grilled and smothered with caramelized onions and mushrooms in fortified beef gravy.

Served with roasted garlic au gratin potatoes.

\$20.50 per person including iced tea, soft drinks, and coffee.

Add dessert for \$3.50 per person.

Price does not include alcoholic beverages, tax, and 20% gratuity.