

FOR DINE-IN ONLY - FROM 11 AM - 2:30 PM

CHEF'S LUNCH SELECTIONS

APRIL 17, 2024

SOUP:

ROAST PORK & ITALIAN SAUSAGE MINISTRONE · 6 / 9

TOMATO PARMESAN BISQUE ^(GF, V) · 6 / 9

MAIN:

ASIAGO STUFFED GNOCCHI DUGLÉRÉ · 22

shrimp sauté with white fish, sun-dried tomatoes,
asparagus, onions, asiago gnocchi, lobster-tomato
cream sauce & asiago cheese

SMF CHICKEN SALAD SANDWICH · 14

SMF chicken salad on ciabatta with garnishes ·
parmesan-fried potatoes

GRILLED CHOPPED STEAK · 19

beef tenderloin chopped steak on
gold mashed potatoes & sauté zucchini ·
with port wine demi-glace & fried onions

GRILLED CHICKEN & QUESADILLA · 17

grilled chicken breast served on manchego
cheese & spinach quesadilla with 3-grain pilaf
& fresh corn pico de gallo

STEAK BURGER · 16

ground beef tenderloin, on kaiser with pepperjack
cheese, honey-cured bacon & garnishes ·
parmesan-fried potatoes

BLACKENED CHICKEN SANDWICH · 16

on ciabatta with cheddar, honey-cured bacon,
cajun aioli, fried onions, lettuce & tomato ·
parmesan-fried potatoes

GRILLED SALMON · 19

with 3-grain pilaf & sauté zucchini

AFTER:

KEY LIME PIE · 9

with fresh whipped cream & raspberry sauce

WARM BOURBON PECAN PIE · 10

with salted caramel ice cream

BROWN SUGAR-CINNAMON ICE CREAM · 6

with dark chocolate wafer cookies

CARROT CAKE · 9

with coconut, walnuts, pineapple &
vanilla cream cheese frosting

· ^(SP) Spicy · ^(GF) Gluten free · ^(V) Vegetarian ·