



LUNCH SPECIAL

Please select one item from each of the following courses:

SOUP OR SALAD

House or Caesar Salad. Wild Mushroom Bisque or Soup du Jour.

ENTREES

FERNANDO'S CRABCAKE SALAD

Mini crab cakes, field greens, tomatoes and cucumbers; tossed in herb vinaigrette.

CAESAR OR HOUSE SALAD **GF**

Romaine lettuce and croutons; tossed in Caesar dressing and topped with parmigiano Reggiano. Field greens, tomatoes, cucumbers and croutons; tossed in herb vinaigrette.

With Cajun or grilled chicken

With grilled Shrimp (4)

With Cajun Salmon

Tilapia Francaise

Egg battered filet of tilapia sauteed in Chablis, lemon, butter and parsley. Served with rice pilaf and vegetable medley.

MOZZARELLA & MUSHROOM STEAK WRAP

Thinly sliced sirloin, mozzarella cheese, sautéed mushrooms and caramelized onion in a whole wheat wrap with French fries.

BACON CHEESEBURGER

8 oz. ground Black Angus with caramelized onions and cheddar cheese on ciabatta roll with French fries

BLT CHICKEN SANDWICH

Grilled chicken breast, bacon, lettuce, tomato and chipotle mayo and French fries.

EGGPLANT OR CHICKEN PARMESAN

Golden-brown deep-fried eggplant or chicken breast, tomato basil sauce, mozzarella cheese and linguine. Topped with parmigiano Reggiano.

GRILLED CHICKEN PENNE *

Grilled chicken breast, green peas and penne pasta; tossed in a tomato basil cream sauce with parmigiano Reggiano.

PAN SEARED ATLANTIC SALMON **GF**

With rice pilaf, vegetable medley and dill cream sauce.

CHICKEN PICCATA

Egg battered chicken breast sautéed with Chablis, lemon, butter, capers and parsley. Served with rice pilaf and vegetable medley.

GF GLUTEN FREE

*** GLUTEN FREE PASTA AVAILABLE**

DESSERTS

Chocolate Mousse Cake, NY Style Cheesecake, Limoncello cake, Lemon or Cherry Sorbet, Flourless Chocolate Cake **GF**, or Brownie Sundae.

\$ 1 9 PER PERSON

ITEMS SUBJECT TO CHANGE...