

# LUNCH

## starter stuff

<b>fried olives stuffed with</b> roasted garlic & boursin cream cheese	<b>\$8</b>	<b>housemade hummus dip</b> extra virgin olive oil & pita bread	<b>\$6.5</b>
<b>housemade potato chips</b> sea salt & green onion dip	<b>\$4</b>	<b>fried green tomatoes</b> chipotle cream drizzle	<b>\$6.5</b>

**beer battered jumbo shrimp \$9**  
spicy mango dipping sauce

<b>bruschetta</b>	
please select three from the list below	
<b>\$9</b>	
tomato, fresh mozzarella, basil	wild mushrooms, fontina cheese
honey roasted ham , creamy brie	roasted red peppers, goat cheese
marinated artichoke hearts, gouda	feta, sun-dried tomatoes, pine nuts
maytag bleu, spinach, balsamic reduction	olive tapenade, mozzarella, red pepper coulis

## two homemade soups

<b>chicken and funny little noodles</b> <i>the kind of soup that always make you feel better</i>	half \$4 big bowl \$6	<b>corn chowder with natural ham</b> <i>creamy and rich like a chowder should be</i>	half \$4 big bowl \$6
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## mean greens

<b>greek chicken salad</b> <i>romaine, cucumbers, tomatoes, calamata olives, red onion, tri-color peppers, feta vinaigrette</i>	<b>\$8.5</b>	<b>nicoise</b> <i>seared ahi tuna, romaine hearts, calamata olives, new red potatoes, green beans, tomatoes, cucumbers, feta cheese</i>	<b>\$10</b>
<b>chopped veggie salad</b> <i>zucchini, squash , radishes, portabellas, bell peppers, red onion, french beans, broccoli, carrots, tomato, cucumbers, champagne and herb vinaigrette</i>	<b>\$8</b>	<b>asian steakhouse salad</b> <i>sesame-marinated beef, bok choy, napa cabbage, snow peas, broccoli, tri-colored peppers, shitake mushrooms, daikon sprouts, shredded carrots, fried egg noodles, hoisin-sesame dressing</i>	<b>\$10</b>
<b>seared salmon with field greens</b> <i>citrus sesame dressing</i>	<b>\$9.5</b>	<b>caesar</b> <i>chopped romaine, roasted garlic and shaved parmesan</i>	<b>\$6.5</b>

add grilled or fried chicken to any salad \$2.5

## sandwich stuff

<b>prime rib deluxe</b>	\$10
<i>thin sliced, provolone, green chile, on a ciabatta, hand cut fries</i>	
<b>portabella burger</b>	\$8.5
<i>avocado, balsamic-glazed onions, sprouts, lemon &amp; garlic aioli, lettuce, tomato, 9-grain bun</i>	
<b>bacon, lettuce and fried green tomato</b>	\$8.5
<i>on fano nine grain, hand cut fries</i>	
<b>seared salmon club</b>	\$9.5
<i>applewood smoked bacon, green onion mayo, hand cut fries</i>	
<b>shaved turkey breast with jarlsberg swiss cheese</b>	\$8.5
<i>on potato bread, hand cut fries</i>	
<b>cubano sandwich</b>	\$9
<i>smoked pork, ham, swiss cheese, sliced pickle, chipotle mustard, on a baguette hand cut fries</i>	
<b>ahi tuna sandwich</b>	\$10
<i>avocado, daikon sprouts, soy aioli on a ciabatta, housemade chips</i>	
<b>PB&amp;J</b>	\$6.5
<i>organic peanut butter, strawberry jam, housemade chips</i>	
<i>Elvis in the House - add sliced bananas</i>	
<b>buffalo chicken sandwich</b>	\$9
<i>lightly breaded chicken breast, hot wing sauce, shredded lettuce, bacon, bleu cheese ranch, hand cut fries</i>	
<b>honey roasted ham, brie &amp; grilled pears</b>	\$9
<i>honey cured ham, brie, grilled pear slices, on a baguette, housemade chips</i>	
substitute salad, soup, or fruit for fries or chips on any sandwich	\$1

## other stuff

<b>slate burger – huge black angus burger</b>	\$8.5
<i>you pick the toppings, hand cut fries</i>	
<b>pizza of the day</b>	\$10
<i>served with a house salad</i>	
<b>grilled sesame crusted ahi tuna</b>	\$15
<i>medium rare with soy, wasabi cream, pickled ginger &amp; cucumber salad</i>	
<b>lemon &amp; herb shrimp scampi</b>	\$12
<i>white wine butter sauce, fresh herbs, garlic, shallots, grape tomatoes, over linguini</i>	
<b>fish tacos</b>	\$11
<i>tilapia, cabbage, avocado, tomatillo salsa, corn tortilla cups, mango cream drizzle</i>	
<b>really big kid mac &amp; cheese</b>	\$8
<i>parmesan brittle</i>	
<b>brown bag fish and chips</b>	\$10
<i>fresh salmon, battered with dark beer batter, lemon basil tartar, housemade chips served in a brown bag</i>	
<b>grilled flank steak rancheros</b>	\$12.5
<i>topped with Duran's famous red &amp; green chile &amp; white cheddar cheese</i>	
<b>baked penne pasta &amp; chicken</b>	\$9.5
<i>artichokes, sun dried tomatoes, mozzarella, parmesan</i>	