

LUNCH

SOUPS

LENTIL SOUP 8

star anise, sweet italian sausage, garden vegetable, lentils, garnished with diced kielbasa

SOUP OF THE DAY 8

prepared daily by our chef from the freshest ingredients

STARTERS

HUMMUS & PITA 8

In house made hummus spread, oven roasted tomatoes, fresh cucumbers, garbanzo beans drizzled with chili oil, warm pita triangles

FLATBREAD 12

smoked breast of chicken and pepper jack cheese, chipotle bbq sauce, diced tomatoes, grenadine onions

BRUSCHETTA 10

boursin cheese, tomatoes, basil, asiago shavings on crusted bread

SALADS AND SANDWICHES

WEDGE 11

baby iceberg lettuce, vine ripe tomatoes, red spanish onion, fresh boiled egg, crisp pancetta, buttermilk ranch dressing

with chicken, beef or shrimp 15

MEDITERRANEAN SALAD 14

red leaf & baby romaine lettuce, daikon sprouts, tzatziki cucumber, tomatoes, calamata olives, rice stuffed grape leaf, grecian feta, crisp spinach pie, fresh oregano vinaigrette

CARIBE CLUB 13

carolina all natural turkey, smoked applewood bacon, sliced tomatoes, butter lettuce, mayonnaise in a toasted ciabatta roll, terra root vegetable chips

BURGER 13

8oz premium black angus burger, sesame seed bun, ripe tomato, butter lettuce, garlic pickle spear, parmesan fries

*1.25 ea. cheese, mushrooms, bacon, grilled onions
all burgers will be cooked to a minimum internal temperature of 160°F*

CHICKEN SANDWICH 13

basil garlic olive oil marinated all natural chicken breast, prosciutto de, parma, smoked mozzarella, bibb lettuce, ripe tomato, ciabatta roll, pesto mayonnaise, parmesan fries

PULLED CUBAN MEDIA NOCHE 14

slow roasted cumin dusted pulled pork, bolo ham, baby swiss cheese, garlic pickle spear, mustard mojo mayonnaise pressed in a pineapple brioche roll, parmesan fries

ENTREES

add a garden side salad to any entree 6

BREAST OF CHICKEN 18

pan seared all natural wing on boneless breast of chicken, rouge butter, three bean ragout, parsnip puree, olive cheese puff

MAHI 19

pan roasted south american mahi, peruvian purple mash potatoes, grilled vegetables, maine lobster pudding, sour orange butter sauce

SWEET POTATO RAVIOLI 16

roasted sweet potato ravioli, cream of calabesas, root vegetables, candied pecans, sour cranberries

DESSERTS

PEANUT BUTTER & JELLY CHOCOLATE TORTE

Moist Chocolate Cake layered with Peanut Butter Cream Cheese
Icing and Strawberry Marmalade

\$5.00

CARAMEL & BAILEYS CHOCOLATE LAVA CAKE

Chocolate Cake Dome filled with warm Caramel
Ganache, served with Vanilla Ice Cream

\$5.00

RED VELVET CUPCAKE

Red Velvet Cupcake with Traditional Cream Cheese Icing

\$5.00

FRUIT CHEESECAKE

Vanilla Bean Cheesecake topped with fresh Fruit
and Apricot Glaze on a Graham & Almond Crust

\$5.50

KEY LIME PIE

Traditional Key Lime Pie topped with
Fresh Whipped Cream

\$7.00

ASSORTED ICE CREAM

\$5.50

SHERBERT

\$5.00

SEASONAL BERRIES

\$7.50