

## Small Plates and Salads

- Pan-Seared Lump **Crab Cakes** – horseradish dijonaise & cilantro jelly 15
- Artisan Cheese** - confit garlic, marinated olives, Chef's seasonal accompaniments  
selection of: 3... 18 or 5... 23
- Chef's Seasonal Soup** - made from the freshest ingredients  
**Cup... 4 or Bowl... 8**
- Chef's Bruschetta** - fresh greens, crostini 10
- Hummus** – extra virgin olive oil, grilled pita, batons of carrot, celery, red pepper 10
- \*Organic **Spring Mix Salad** - fresh apple, dried cranberries, goat cheese, candied pecans,  
wild honey & berry vinaigrette 9
- \***Romaine Wedge** - parmesan cheese, anchovies, rosemary croutons, black garlic, fried capers,  
house caesar dressing 9.5
- Endive Salad** – pickled beets, foie gras mousse, apple, hazelnut, honey balsamic vinaigrette 12
- Arugula & Spinach Salad** - julienned carrot, shaved radish, fresh parmesan,  
caramelized onion vinaigrette 8

### Add To Any Salad:

- Grilled Chicken Breast...7  
Grilled Salmon...11  
Grilled Shrimp...10  
Chilean Surf Crab Cake...7  
Daily Quiche...9

## The Chalkboard Lunch

*One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating. - Luciano Pavarotti*

### Entrees

\* Entrees include your choice of hand-cut pomme frites or Arugula & Spinach salad:

- \* **Turkey Bacon Wrap** - basil, tomato, red onion, goat cheese, arcadian greens, avocado spread,  
whole wheat tortilla 12

**Pan Seared Bone in Chicken Breast** - lemon grass/ginger dashi, roasted cauliflower, fresh herbs 18

- \* **Pork Belly, Bacon, Lettuce, & Tomato Club** - garlic aioli, toasted wheatberry bread 12

\***Blackened Ahi Tuna Fish Tacos** – pico de gallo, cilantro, chili aioli, black beans,  
flour tortillas 16

- \* **Turkey Reuben** - jalapeno thousand island dressing, sauerkraut, swiss cheese, toasted rye 12

- \* **Muffaletta** - provolone cheese, olive tapenade, salami, capricola, turkey, ciabatta bun 14

**Oven-Roasted Mushroom Wellington** - puff pastry, duxelles, roasted beet puree, blue cheese cream,  
haricot verts, black garlic whipped potatoes 23

**Slow-Braised Beef Short Rib** - house pickled vegetables, bacon potato salad, veal demi glaze 21

- \***Chicken Salad Wrap** - Chef's daily chicken salad 12

**Greek Lasagna** - eggplant, carrot, peppers, fresh greens, pasta, tomato sauce 14

- \***Grilled 10oz Angus Beef Chalkboard Burger** - red onion bacon marmalade,  
aged cheddar, ciabatta bun 16

- \* **Prime Tenderloin Philly** - sautéed bell peppers, mushrooms, onions, melted swiss, chili aioli,  
ciabatta bun 14

**Executive Chef- Roque Heidler**

\$4.00 Split Charge on all Entrees / An 18% gratuity will be added to parties of 5 or more

Food items may contain raw or undercooked ingredients.

When not cooked to temperature, they may increase the risk of food borne illness.