

## Lunch Menu

Asparagus and Boursin Cup 3.50 Bowl 4.50  
Butternut Squash almonds Cup 3.50 Bowl 4.50  
Chef Milos' Mushroom Cup 3.50 Bowl 4.50  
Tasting of Three Soups 4.50

### Just For Today

#### Yesterday's Soup:

**Chorizo and Sweet Corn**

Cup 3.50 bowl 4.50

#### Salad:

**Panko Crusted Cape Scallops**

pineapple salsa, spinach, roasted peppers, sweet and sour vinaigrette 11.00

#### Pasta:

**Smoked Andouille and Gnocchi**

herb cream sauce, shiitakes, asparagus 8.50

#### Fish:

**West Coast Dover Sole Saute**

sherry shrimp sauce, basmati, asparagus 11.75

#### Main:

**Country Fried Chicken "Steak"**

chicken fennel sausage sawmill gravy, sautéed potatoes, fried egg 9.75

#### Lunch Box:

**Grilled Yellowfin Tuna**

wasabi, kimchi mashed potatoes, sweet and sour salad, chocolate hazelnut terrine 11.00

### Salads

**House Salad**

with mixed greens, walnuts, grapefruit segments, red onions, dried cranberries with a honey mustard vinaigrette 4.00

**Spinach Salad**

warm bacon, vinaigrette, spinach, caramelized onions, pecans, sweet potato 4.75

with grilled salmon 9.75

**Rocky's Caesar** 6.00

with chicken 8.50

**Wedge of Iceberg**

bacon, blue cheese, green goddess dressing, grilled gulf shrimp kabobs 9.00

### Main Courses

**Grilled Atlantic Salmon Tostada**

ginger sauce, pineapple, roasted peppers, chipotle vinaigrette, black bean salad 10.00

**Grilled Whitefish**

horseradish sauce, new potatoes, apple salad 11.50

**Broiled Norwegian Salmon**

white wine sauce, fingerling potato, artichoke, spinach leek and bacon saute 12.00

**Lake Perch Saute**

wilted spinach, brown butter vinaigrette, basmati, hazelnuts 12.00

**Chicken Scaloppini Saute Oscar**

Jonah crab and shrimp cake, béarnaise sauce, sautéed potatoes 9.25

**Grilled Pork Steak**

natural sauce, walnut-honey butter, sautéed redskin potatoes, vegetable 9.75

**Beef Tenderloin Tips Stroganoff**

sour cream sauce, egg noodles, mushrooms\* 13.50

**Filet Mignon**

6 oz., Cognac and black peppercorn sauce, portabella, mashed redskin potatoes, crisp onions\* 20.50 9 oz. Cut 27.50

### Sandwiches and Other Things

**Tuna Salad**

with tomato, lettuce and cheddar in a pita, cucumber salad 6.50

**Shrimp and Crab Cake**

on English muffin, remoulade, cole slaw 9.50

**Mom's Fried Chicken "BLT" Wrap**

remoulade, baked beans, french fries 8.00

**Grilled Ham and Brie**

Kaiser roll, whole grain mustard sauce, french fries 7.50

**Meatloaf Sandwich**

Pancho sauce, house bread, mashed redskin potatoes, sherry mushrooms, crisp onions 8.25

**Smoked Chicken, Shrimp and Chorizo Quesadilla**

tomato-avocado salad, black bean salsa, sour cream 8.25

18% gratuity will be added for groups of 12 and more.

\*Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.