

Lunch - Winter 2009

SALADS

SABOR SALAD
*mesclun, goat cheese,
roasted peppers*
\$4.75

CAESAR SALAD*
*classic, crisp romaine, shaved
parmesan, anchovies*
\$4.75
*with grilled chicken**
\$6.50
*with grilled shrimp**
\$10

COBB SALAD*
*grilled chicken, avocado,
bacon, blue cheese*
\$8

CHEF*
*ham, turkey, cheese,
egg, vegetables*
\$8

CHICKEN SALAD*
bib lettuce
\$7

TUNA SALAD
mesclun
\$7

ARUGULA
*red wine poached figs, shaved
manchego cheese, candied
pumpkin seeds*
\$7

SHRIMP SALAD*
grilled avocado, roasted corn salsa
\$10

BLT*
*baby iceberg, apple wood
smoked bacon, plum tomatoes,
blue cheese*
\$8

SOUPS

**CORN AND CRABMEAT
BISQUE***
cup
\$3.50
bowl
\$5.50

SOUP OF THE DAY
cup
\$3
bowl
\$4

ENTRÉE

FRITTATA OF THE DAY
daily preparation
\$MARKET

CRISPY CHICKEN*
*natural chicken breast,
served with seasonal vegetables*
\$13

CRAB CAKES*
\$13

PASTA PRIMAVERA
*market fresh vegetables,
extra virgin olive oil*
\$12

SANDWICHES

CUBAN*
*slow roasted pork, ham, swiss
cheese, pickles*
\$9

**CHICKEN FRIED
STEAK SANDWICH***
*black angus sirloin, melted
provolone, tomato sauce*
\$10

PULLED PORK*
bbq sauce, bulkie roll
\$9

HAMBURGER*
black angus, bulkie roll, cheese
\$8

BLT*
*apple wood smoked bacon, market
fresh tomatoes, mesclun*
\$8

SERRANO HAM
*spanish ham, manchego cheese,
olive oil*
\$9

TURKEY CLUB*
smoked turkey, bacon
\$8

CAPRESE
*fresh mozzarella, pesto,
market fresh tomatoes*
\$8

HONEY BAKED HAM
swiss cheese, dijon mustard
\$8

VEGETABLE WRAP
daily preparation
\$8

**ORIENTAL CHICKEN
WRAP***
spicy peanut sauce, vegetables
\$8

* Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please notify server of any food allergies or dietary needs.