



# CHEF'S LUNCH SPECIALS

## STARTERS

**Butternut Squash Soup**

Garnished with Crème Fraiche

Cup 6    Bowl 8

**Apple Cranberry Salad 8**

Arugula, Kale, Carrots, Bleu Cheese Crumbles,  
Toasted Almonds & Creamy Herb Dressing

## ENTRÉES

**Crab Cake BLT 19.50**

Remoulade Sauce, Bacon, Tomato & Arugula

**Crispy Chicken Sandwich 13.50**

Buffalo Bleu Cheese Slaw, Tomatoes,  
Pickles & Sesame Seed Bun

**Blackened Mahi Sandwich 15.00**

Cajun Spices, Remoulade Cole Slaw

**Pepper Bacon Burger 12.50**

Cheddar Cheese, Thousand Island, Tomato, Lettuce, Sesame Seed Bun

## DESSERT

**Grand Marnier Crème Brûlée 9**

Caramelized Sugar, Dusted with Powdered Sugar