

# Lunch/Bar

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- **Salads & Soups**

- **Raindrop Tomato Salad**

- Heirloom Tomatoes from Raindrop Farms with Truffled Goat Cheese and Saba Vinegar.

- **Mediterranean Salad with Tuna**

- Seared Sashimi Grade Tuna with Romaine Lettuce, Olives, Cherry Tomatoes, Hearts of Palm and Cucumber.

- **The Wedge Salad**

- With Maytag Blue Cheese and Crisp Kurobuta Bacon.

- **Crab and Avocado Salad**

- Colossal Lump Crab with Tomatoes, Roasted Corn, and Cilantro Mayonnaise in a Stuffed Avocado.

- **House Salad**

- Mixed Greens with Spanish Almonds, Red Onion, Heirloom Tomatoes and Lemon-Thyme Vinaigrette with Manchego Cheese.

- **Shrimp Cocktail**

- Served with a Spicy Cocktail Sauce.

- **Soup of the Day - Bowl**

- Ask Server for Daily Specials.

- **Petite House or Wedge Salad and Cup of Soup**

## Sandwiches

All Sandwiches made with local artisan breads and served with Bohanan's White Truffle Crisps and House Brined Pickles

- **Kurobuta BLT**

Kurobuta Bacon, Heirloom Tomato, Texas Hydroponic Romaine, and House Made Basil Pesto Aioli on Sourdough.

- **Classic Reuben**

Corned Beef, Sauerkraut, House Made Thousand Island, Aged Gruyere on Marbled Rye.

- **Traditional Maine Lobster Roll**

Coldwater Lobster Salad on Artisan Bun.

- **Crab BLT**

Crab Salad, Hydro Lettuce, Heirloom Tomato, Avocado and Kurobuta Bacon on Grilled Sourdough.

- **Chicken Salad**

Grilled Chicken Breast, Fresh Tarragon, Red Onion, and Granny Smith Apples, Fresh Greens, Sliced Avocado and Heirloom Tomato on Sourdough.

- **Caprese Sandwich**

Roasted Roma Tomatoes, Fresh Basil, Buffalo Mozzarella, and Extra Virgin Olive Oil on a Rustic Country White.

- **Roast Beef**

Thinly Sliced, Piled High on Marbled Rye with Horseradish, Cheddar, Whole Grain Mustard, Heirloom Tomato and Hydro Lettuce.

- **Roasted Turkey and Muenster**

Sliced Roasted Turkey and Muenster Cheese, on Rye Bread with Hydro Lettuce, Heirloom Tomatoes, and Fresh Basil Mayonnaise.

## **From the Mesquite Grill**

Allow time for preparation. USDA Prime Steak comes with thin cut fries and sautéed peppers.

- **Mesquite Grilled 7 oz. Filet**
- **Mesquite Grilled 13 oz. Rib Eye Center Cut**
- **Half Pound Burger**

With Sharp Cheddar, Lettuce, Heirloom Tomato, and Chipotle Mayo.

## **House Specialties**

- **Fish Tacos**

Grilled Gulf Snapper in Local White Corn Tortillas with Purple Cabbage, Cilantro, Red Onions, Sliced Avocado and Tomato. Served with House Pico De Gallo and Lime Sour Cream on the Side.

- **Blackened Snapper**

With Julienned Cucumbers and Tomatoes, Fresh Cilantro, and Rice Wine Vinegar.

- **Saffron Spaghetti and Shrimp**

Jumbo Gulf Shrimp with Spanish Chorizo, Fresh Peas, Tomatoes and Spinach Sautéed in an Albarino Butter Sauce over Saffron Spaghetti.

- **Braised Akaushi Short Ribs & Pappardelle**

Braised in Veal Stock, Red Wine, and San Marzano Tomatoes served on Wide Egg Noodles.

- **Chef Mark's Frito Pie**

Seasoned Ground Beef Served on a Bed of Chili Cheese Fritos and Garnished with Lettuce, Tomato, Avocado, Cilantro, and Sour Cream.

## **Half Sandwich with Soup or Salad**

Half a Sandwich With a Cup of Soup or a Petite House Salad. Choose from:

- **Chicken Salad**

- **Caprese Sandwich**
- **Roasted Turkey and Muenster**