



## LUNCH MENU TIER 1

### CUP OF TOMATO BASIL SOUP

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#### PARMIGIANA CRUSTED SALAD

Parmigiana crusted eggplant and chicken, lettuce mix, tomatoes, cucumbers, bacon, and cheddar cheese. Served with buttermilk ranch and Italian balsamic vinaigrette.

#### MEATBALLS & SPAGHETTI

Housemade meatballs baked then braised in marinara sauce.

#### CHOPPED STEAK

Half pound of our proprietary beef blend grilled and smothered with caramelized onions and mushrooms in a fortified beef gravy.  
Served with roasted garlic au gratin potatoes.

#### FIRE GRILLED CHICKEN

Marinated grilled chicken breasts fired and basted with olive oil and herbs.  
Served with crispy fingerling potatoes.

**\$14.50 per person** including iced tea, soft drinks, and coffee.

Add dessert for **\$3.50 per person**.

Price does not include alcoholic beverages, tax, and 20% gratuity.



## LUNCH MENU TIER 2

### CUP OF TOMATO BASIL SOUP

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#### NAPA SALAD

Fire grilled chicken atop field greens with Gorgonzola cheese, grapes, strawberries, and diced gala apples. Tossed with apple pecan vinaigrette.

#### FIRE GRILLED CHICKEN MARSALA

Marinated chicken breast grilled then simmered in a delicious mushroom Marsala wine sauce. Served with roasted garlic au gratin potatoes.

#### STEAK HOUSE SALAD

Grilled marinated tenderloin, field greens, tomatoes, applewood smoked bacon, and fried onion rings. Served with bleu cheese vinaigrette.

#### CEDAR ROASTED SALMON

Salmon filet roasted on cedar and finished with our Creole lemon cream sauce. Served with broccoli Italian style.

#### FIRE GRILLED PORK CHOP

An 8oz center cut bone-in chop grilled and served with roasted garlic au gratin potatoes.

#### MEATBALLS & SPAGHETTI

Housemade meatballs baked then braised in marinara sauce.

**\$19.50 per person** including iced tea, soft drinks, and coffee.

Add dessert for **\$3.50 per person**.

Price does not include alcoholic beverages, tax, and 20% gratuity.