



Fresh Chef Lunch Menu

Starters

*TUNA APP \$12

Ahi tuna served with wasabi, ginger and soy sauce

*SMOKED SALMON \$12

House-smoked salmon served with toast points and a side of our fresh herb aioli.

SPINACH ARTICHOKE DIP \$7

Creamy spinach, jalapenos, tender artichokes and melted cheeses, served with corn chips.

FRESH MADE GUACAMOLE & CHIPS \$7

TOMATO FETA SAUTÉ \$7

Cherry tomatoes seasoned and seared in extra virgin olive oil with feta cheese served with crostini and a balsamic drizzle

SHRIMP COCKTAIL \$10

Chilled shrimp cooked with Old Bay and served with our home made cocktail sauce

Salads

Substitute Kale or Caesar salad for any of our entrée salads.

ROASTED CHICKEN SALAD \$14

Pulled roasted chicken tossed with Romaine, white cheddar cheese, bread crumbs, bacon, tomatoes and our Creamy Garlic

CHEF SALAD \$16

Acadia greens topped with ham, turkey, cheddar, bacon, tomatoes and red onion

*AHI TUNA SALAD \$19

Seared tuna thinly sliced over a bed of mixed greens tossed with our Asian Sesame dressing

HAWAIIAN CHICKEN SALAD \$14

Marinated grilled chicken breast on a bed of mixed greens topped with cheddar cheese, red onions, mushrooms, cucumbers, tomatoes and fresh grilled pineapple.

SHRIMP LOUIE SALAD \$17

Chilled shrimp lightly seasoned and served on a bed of greens with boiled egg, tomatoes and your choice of dressing

*TERIYAKI FILET SALAD \$17

Teriyaki-marinated beef tenderloin on a bed of mixed greens topped with cheddar cheese, red onions, mushrooms, cucumbers and cherry tomatoes.

*BLACK & BLUE FILET SALAD \$17

Blackened beef tenderloin on a bed of mixed greens topped with blue cheese, red onions, mushrooms, cucumbers and tomatoes.

*GRILLED SALMON SALAD \$17

Grilled salmon on a bed of mixed greens topped with feta cheese, red onions, mushrooms, cucumbers and tomatoes.

HERB SHRIMP SALAD \$17

Herb shrimp grilled and served on a bed of mixed greens topped with feta cheese, red onions, mushrooms, cucumbers, and tomatoes.

BLACKENED CHICKEN SALAD \$14

Grilled blackened chicken breast on a bed of mixed greens topped with blue cheese, red onions, mushrooms, cucumbers and tomatoes.

~GRILLED ROMAINE WEDGE

Grilled romaine wedge topped with herb vinaigrette, blue cheese crumbles, bacon, sunflower seeds and sundried tomatoes.

~CHICKEN \$14 *FILET \$17

~*SALMON OR SHRIMP \$17

Wraps

Served with our fresh fries.

*SALMON WRAP \$14

Grilled/smoked salmon, mixed greens with herb vinaigrette, feta cheese, herb aioli, cucumbers and pico de gallo.

BLACKENED CHICKEN WRAP \$12

Blackened chicken breast, mixed greens, tomatoes, blue cheese crumbles, herb vinaigrette, cucumbers, sautéed peppers and onions.

*BLACK AND BLUE FILET WRAP \$15

Blackened filet tips, mixed greens, tomatoes, blue cheese crumbles, herb vinaigrette, cucumbers, sautéed peppers and onions.

*TERIYAKI FILET WRAP \$15

Teriyaki filet tips, mixed greens, cheddar cheese, honey mustard, tomatoes and cucumbers.

HAWAIIAN CHICKEN WRAP \$12

Marinated chicken breast, mixed greens, cucumbers, cheddar cheese, fresh grilled pineapple and honey mustard dressing.

HERB SHRIMP WRAP \$14

Herb basted shrimp, mixed greens, cucumbers, feta cheese, herb vinaigrette and topped with our fresh pico de gallo.

Sandwiches

Served with our fresh fries.

Add bacon \$1.50

*CHEESE BURGER \$12

Fresh Chef's 8 oz burger topped with cheddar cheese, lettuce, tomato, onion and pickles.

*MUSHROOM & PROVOLONE

BURGER \$13

8 oz burger topped with burgundy mushrooms and onion, provolone cheese, lettuce, tomato and white onion.

PORTOBELLO SANDWICH \$11

Herb marinated portobello mushroom topped with roasted red pepper, feta cheese, red onion and lettuce, finished with balsamic glaze on a brioche bun.

CHICKEN SANDWICH \$12

BBQ or Hawaiian topped with provolone cheese, tomato, onion and lettuce.

CHICKEN SALAD SANDWICH \$11

House-made cranberry chicken salad with pecans, tomato and cheddar cheese on grilled Texas wheat toast.

CLUB SANDWICH \$12

A classic, grilled wheat bread with sliced ham, turkey, provolone, lettuce, tomato and bacon

Pasta

~PASTA ALFREDO \$10

Linguine, fresh alfredo, topped with chives and parmesan cheese.

~CAJUN PASTA \$10

Linguine, cajun cream sauce, topped with sour cream, chives and diced tomatoes. Add any of the following to our pasta

~*BLACKENED FILET \$19

~*GRILLED SALMON \$19

~GRILLED HERB SHRIMP \$18

~BLACKENED CHICKEN \$16

SALAD DRESSINGS

Caesar, Creamy Garlic, Blue Cheese, Herb Vinaigrette, Catalina, Honey Mustard.

Lunch Entrées

*TERIYAKI FILET \$21

Grilled center-cut filet, marinated in our house-made Teriyaki and served with fresh fries.

*BLACK & BLUE FILET \$21

Center-cut filet, blackened, grilled and topped with bleu cheese crumbles and served with fries.

HAWAIIAN/BLACKENED / SMOTHERED CHICKEN \$12

- Blackened chicken breast
- Hawaiian chicken breast
- Smothered chicken breast topped with peppers, onions, mushrooms and provolone cheese

Served with cilantro rice

*GRILLED SALMON \$17

Fresh Atlantic salmon simply grilled and served with cilantro rice topped with pico de gallo.

GRILLED HERB SHRIMP \$16

Herb shrimp grilled and served with cilantro rice topped with pico de gallo.

CAJUN TROUT \$17

Fresh grilled cajun trout served with cilantro rice topped with pico de gallo.

SHRIMP AND GRITS \$17

A combination of NOLA and Charleston styles.

BONE IN PORK CHOP \$18

Pork chop basted with honey glaze served with mashed potatoes

Sides

Fresh fries \$4

Broccoli \$4

Grilled asparagus \$4

Cilantro rice \$4

Garlic bread \$3

Mashed potatoes \$4

Vegetable Medley \$4

Burgundy mushrooms & onions \$5

Soup, Caesar, house salad, or Kale \$5

White Cheddar Grits \$4

Roasted Carrots \$4

Brussels Sprouts \$4

Fried Apples \$4

SUBSTITUTE SOUP OR SALAD FOR ANY

ENTRÉE SIDE FOR \$1

Desserts

KEY LIME SQUARE \$6

Zesty Key Lime custard on a cinnamon graham cracker crust.

CHOCOLATE BROWNIE \$7

Rich fudge brownie stuffed with chocolate chunks and topped with whipped cream, chocolate sauce and ice cream.

FRUIT COBBLER OF THE DAY \$7

Fresh made fruit cobbler topped with ice cream

STRAWBERRY SHORTCAKE \$7

Fresh made shortcake topped with ice cream and fresh strawberries

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions