

FALL LUNCH MENU 2018

APPETIZERS

Chef's Fresh Soup of The Day

Cup 3.25

Bowl 4.25

Mulligan's French Onion Soup8.00

Caramelized onions simmered in a rich sherry broth, topped with toasted croutons, provolone, Swiss and parmesan cheese.

Pacific Crab Cakes (3) 14.50

Pan seared jumbo lump crab cakes served with a trio of Asian sauces and garnished with wild greens

****Michael's Hot Peppers 12.00**

Pan sautéed hot peppers stuffed with a blend of cheese, herbs & bread crumbs over sweet & sour cabbage

****Stuffed Portobello Mushroom 11.00**

Oven roasted portobello mushrooms, stuffed with red bell peppers, gorgonzola cheese & panko crumbs, balsamic drizzle, arugula garnish

Italian Meatballs (3) 10.00

Chef Michael's homemade meatballs, a pool of red sauce & asiago cheese

Baked Crab, Brie & Artichoke Dip 13.50

A delicate combination of crab, brie and artichoke gratinee, served with pita points

**** Caponatina 9.00**

A vibrant mixture of eggplant, onions, celery, olives, tomatoes, capers and basil, served with bruschetta toast

Chicken & Cheese Quesadilla. 10.00

Grilled chicken, sautéed sweet bell peppers & onions, cheddar cheese, salsa, guacamole, sour cream

SALADS

Salad Dressing Choices;

Balsamic Vinaigrette, California Vinaigrette, Maple Vinaigrette, Ranch, Blue Cheese, Honey Mustard, Creamy poppy seed

House 4.00 House Caesar 5.00

****Goat Cheese & Beet Sala..... 10.00**

Oven roasted beets, arugula, walnuts, oranges, goat cheese, California vinaigrette

Add chicken 3.00 Add shrimp 6.00

California Chopped Salad..... 10.00

Chopped greens, mozzarella, garbanzo beans, salami, bell peppers, California vinaigrette

Add chicken 3.00 Add shrimp 6.00

Greek Salad 13.00

Grilled chicken, tomato, feta cheese, Kalamata olives, red onion, pepperoncini, mixed greens, balsamic vinaigrette

Chicken Club Cobb 13.00

Grilled chicken, romaine lettuce, apple wood smoked bacon, gorgonzola cheese, grape tomatoes, and hardboiled egg, tossed in California vinaigrette, topped with avocado

Classic Caesar 10.00

Hearts of romaine tossed with our house-made dressing, garlic croutons, lemon and asiago

Add chicken 3.00 Add shrimp 6.00

Pecan Salad 13.00

Pecan crusted chicken breast, sautéed apples, mixed greens, gorgonzola cheese, maple vinaigrette dressing

Sandwiches

(Sandwiches served with House Cut Fries or Pasta Salad)

Soup and Sandwich of The Day 10.00

Wrap of The Day 10.00

Charlie The Butcher's Roast Beef 10.00

Dipped in ajus, served on a Kimmelwick roll or plain

Banana Pepper Chicken 10.00

Grilled chicken breast, stuffed banana pepper, fresh mozzarella & bourbon bbq sauce,

Chicken Sausage 10.00

Chicken sausage, sautéed spinach & mozzarella cheese

Smoked Turkey and Avocado 10.00

Smoked turkey, sliced mozzarella cheese, tomato, avocado and baby spinach with a garlic mayo sauce on multi grain bread

Corned Beef or Turkey Reuben..... 10.00

Thinly sliced corned beef or turkey, sauerkraut, Swiss cheese, Russian dressing on rye bread

Turkey Club..... 10.95

Turkey, bacon, Swiss, lettuce, tomato and mayo served on toasted white, or multi-grain

Tuna Melt 10.00

Tuna salad, melted cheddar cheese, mild banana peppers fresh tomatoes, served on a toasted pita

Burgers

(Served with House Cut Fries or Pasta Salad)

Classic Cheesy Burger 10.00

Grilled to your liking with your choice of Cheddar, Mozzarella, Swiss or Provolone

Turkey Burger..... 10.00

Cheddar cheese, lettuce, tomato, served on a roll or greens with a side of grilled vegetables

ADD TO YOUR BURGER

\$1.00 per item

*Spinach, mushrooms, sautéed onions, applewood bacon, guacamole, **stuffed hot pepper \$3.00***

Bistro Burger 11.00

8 oz burger topped with a spicy bourbon bacon jam, Gouda cheese, lettuce, tomato

Chicken or Beef Wellington 11.00

8 oz burger or chicken breast with caramelized onions, roasted mushrooms, bleu cheese crumbles

Italian Pizza, Flat Breads & Fingers

Traditional Pizza 10.00

House made red sauce, mozzarella, Margherita pepperoni

*****Eggplant & Mushroom Flatbread 10.00**

Grilled eggplant, medley of mushrooms, black olives, arugula pesto, asparagus, goat cheese

The Farmhouse 10.00

Applewood smoked bacon, medley of mushrooms, caramelized onions, roasted red peppers, fresh mozzarella, our robust pizza sauce

Chicken Fingers 10.95

Choice of plain, BBQ, Buffalo Style (Hot, Medium, Mild) blue cheese, carrots & celery, French fries

ITALIAN

Spaghetti and Meatball 12.00

Our own homemade red sauce over spaghetti pasta or penne pasta

Penne Pasta with Gorgonzola 10.00

Gorgonzola cheese and peas tossed with penne pasta

Add chicken 3.00 Add shrimp 6.00

Michael's Chicken Pot Pie 13.00

Chicken with fresh vegetables, in a seasoned cream sauce, with a flaky pastry crust
(Pot pie takes minimum of 20 minutes to cook)

FISH FRY –FRIDAY LUNCH ONLY 12.50

*****Vegetarian**

Gluten Pasta Available Upon Request