

LUNCH MENU



SOUP



Tomato and Dill Soup | 11

Feature Soup – Ask your server for details | 13

SALAD



Add to Any Salad

6OZ Sliced Chicken Breast | 6 Butter Poached Lobster Tail | 8

Slegers Mixed Living Greens Salad with
Cherry Balsamic Vinaigrette, Heirloom Tomatoes
and Spiralized Watermelon Radish | 12

Caesar Salad with Crispy House-made
Pancetta, Crouton and
Flaked Parmesan | 14

Summer Salad - A Blend of Slegers Leaf Lettuces, Strawberries, Blueberries,
Poached Apples, Toasted Pine Nuts, Cucumber and a Watermelon Mint Vinaigrette | 18

BOWL

*Bowls are Served over your Choice of Basmati Rice,
Vermicelli or Chow Mein Noodles*



Roast Vegetables - Seasonal Vegetables Roasted with
Garlic, Topped with Bean Sprouts, Goats Cheese
and Basil Infused Olive Oil | 18

Sweet & Sour Chicken - Carrots, Snow Peas,
Water Chestnuts, Bean Sprouts
and Shaved Almonds | 23

Substitute Breaded Chicken for | 3

BBQ Beef - Tenderloin, Red Onion,
Shiitake Mushroom, Red Pepper | 26

Saffron Seafood - Shrimp, Scallop and Market Fresh
Fish, Onion, Black Beans, Red Pepper,
Saffron Wine Sauce | 28

Pasta of the Day - Ask about today's Preparation

SANDWICH

*All Sandwiches are served with a side Baby Greens or
side Caesar or side Daily Soup*



Gourmet Baked Cheese Sandwich with Red Onions
and Crispy House Smoked Bacon | 15

Chicken sandwich - Deep Fried with a Crispy Golden
Herb and Spice Breading, Sriracha Aioli,
Pickles, Lettuce and Tomato | 18

Smoked Beef Brisket Sandwich with Caramelized
Onions and a Southwest Style BBQ Sauce | 20

Grilled Shrimp Po' Boy, Spicy Marinated Shrimp,
Shredded Lettuce, Roma Tomato, Homemade
Sweet Pickles and a Spicy Remoulad | 20

DESSERT



Fresh Daily Dessert Selections | 10