



SOUP & SALAD

Soup du Jour	9
Classic Caesar*	13
romano house brioche crouton house made caesar (<i>contains egg</i>)	
Spinach & Strawberry vg gf	15
baby spinach fresh strawberries goat cheese crumble white balsamic dressing	
Grilled Cheese & Soup du Jour	15
choice of American, cheddar, or swiss cheese <i>add bacon or ham</i>	3

SIGNATURE LUNCH

BLT	14
bacon leaf lettuce fresh tomato spoke aioli fries	
Provençal Chicken Salad Lettuce Wrap	15
poached chicken aioli tomato toasted pumpkin seeds	
French Patty Melt	14
certified angus beef burger melted gruyere sautéed mushrooms red onion marmalade spoke aioli truffle butter fries	
All American Burger	19
8 oz. certified angus beef burger spoke aioli choice of American, cheddar, or Swiss cheese fries	
Grilled Swordfish Sandwich	19
chipotle aioli dusted roll fries	
Grilled Chicken Caesar Wrap*	17
house made caesar spinach tortilla fries	

CHEF FEATURES

Grilled Chicken Breast	25
pineapple salsa rice pilaf du jour	
Pan Seared Salmon*	26
choice of vegetable du jour or side salad	

DESSERT

Macaron vg n	11
4 pieces, assorted	
Key Lime Cakelette vg	12
Gelato or Sorbet	7
ask your server for le scoop of the day	
Flourless Chocolate Cake vg gf	11

LIBATIONS

Bloody Mary | Peach Bellini | Sangria
Mimosa- classic, peach, strawberry
full bar selection available upon request

BEVERAGES

Illy Coffee	4
espresso americano	4
latte cappuccino	5
Cold Drinks	3
Pepsi Diet Pepsi Starry Dr. Pepper iced tea	

not all ingredients are listed on our menu | please inform your server if you have food allergies or dietary restrictions
gf-gluten free | v-vegan | vg-vegetarian | df-dairy free

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.