

Ready – Set – Lunch

11:30 am – 4:00 pm weekdays

4 items • \$12.95 • 45 minutes

Choose a soup or salad + One entrée with side + One beverage

Soups or Salads

Cup of New England Clam Chowder

Rich and hearty chowder prepared with Nueske Applewood smoked bacon.

Caesar Salad

Chopped romaine hearts, garlic croutons and Parmesan cheese tossed in house Caesar dressing.

Cup of “Big Easy” Gumbo

Spicy creole classic with Andouille sausage served over rice.

Chopped Salad

Arugula, Israeli couscous, currants, tomato, pepitas, roasted corn and Parmesan cheese with basil buttermilk dressing.

Entrées

Napa Sonoma with Grilled Chicken

Baby lettuces, sun-dried tomatoes, cucumbers and red onions tossed with balsamic vinaigrette finished with fresh mozzarella and toasted pinenuts. Served with a side of Garlic Cheese Toast.

Blue Cheese Wedge

Chilled iceberg wedge topped with Mine Shaft blue cheese dressing, red onion, tomatoes, crumbled Nueske Applewood bacon and candied walnuts. Served with a side of Garlic Cheese Toast.

Beer Battered Fish and Chips

Alaskan cod, beer-battered, tartar and cocktail sauces. Served with a side of French fries and cole slaw.

BBQ Pulled Pork Sandwich

Slow roasted pork simmered in homemade BBQ sauce on a fresh sesame seed bun with fried onion strings. Served with a side of French fries and cole slaw.

Ultimate Cheeseburger

1/2 pound oak grilled certified Angus fresh ground chuck, double melted cheddar, caramelized sweet onions, dill pickles, crisp lettuce, beefsteak tomato and spicy sauce on a fresh brioche bun. Served with a side of French fries.

Oak Grilled King Salmon

Drizzled with vine-ripened tomato vinaigrette. Served with a side of Garlic Mashed Potatoes.

Blackened Fish Tacos

Served with spicy salsa, shredded lettuce, avocado, and aioli. Served with a side of black beans.

Oak Grilled Blackened Salmon Sandwich

Served on a fresh baked sesame bun with baby lettuce, tomato, red onion and spicy rémoulade. Served with a side of French fries.

Laguna Grilled Vegetable Melt

Grilled Japanese eggplant, red pepper, sweet onions and sliced Portobello mushrooms, finished with a balsamic reduction and then topped with melted Fontina cheese. Featured on a grilled fresh French roll with roasted garlic aioli, baby field greens and vine-ripened tomato. Served with a side of French fries.

Teriyaki Beef Tenderloin Skewers

Filet mignon cubes marinated for 72 hours, grilled to perfection, served with “Hibachi” teriyaki sauce. Served with a side of sticky rice.

Bistro Style Cioppino

San Francisco fisherman’s stew with fresh fish, shrimp and clams in a light tomato broth with garlic and white wine. Served with a side of Garlic Cheese Toast.

Hibachi Teriyaki Chicken

Marinated natural Jidori chicken half-breast with “Hibachi” teriyaki sauce. Served with a side of sticky rice.

Penne Pesto

With Kalamata olives, sun-dried tomatoes, mushrooms and toasted pinenuts. Served with a side of Garlic Cheese Toast.

Beverages

Navy Grog – Our “Signature” Cocktail

Light rum with tropical juices, topped with a layer of sweet Hawaiian dark rum

Beers – Bud Light, Stella Artois, Kona Longboard, Hoegaarden, Czechvar

House Wine – Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon

Non-Alcoholic – Coca-Cola, Diet Coke, Sprite, Ginger Ale, Hi-C Fruit Punch, Minute Maid Light Lemonade, Fresh Brewed Iced Tea, Arnold Palmer