

# LUNCH MENU

2118 Sadler Road Fernandina Beach, FL 32034 (904) 261-6277

## **STARTERS**

**Southern Pimento cheese \$7.95** – Our southern pimento cheese served with toast points.

Island Wings \$7.95 – Eight chicken wings baked then saturated in a homemade sweet and spicy sauce.

Quesadilla \$6.95 – Melted blend of cheeses on a 12" flour tortilla.

Add chicken \$2.00, Add shrimp \$3.00, Add steak \$3.00

Deviled Eggs \$5.00 - Four of our delicious signature deviled eggs.

## SOUPS

Chili – A sweet and spicy hearty traditional chili

Seafood Gumbo – Cajun slowcooked gumbo with sausage, shrimp and fish served over a bed of white rice.

**Soup of the Day** – Chef's special creation. Ask your server.

Cup \$3.75 Bowl \$4.75

# SALADS

House \$6.95 – Mixed greens, cucumber, tomato, onion, shredded cheddar cheese

Caesar \$6.95 – Chopped romaine, parmesan cheese, homemade croutons and our homemade dressina.

Salad Your Way \$6.95 – Select a house or Caesar salad then add chicken (grilled or fried), steak, shrimp, fish (basa or redfish) for \$5.00. Add tuna salad or chicken salad for \$2.00

Hom emade Dressings: Ranch, Blue Cheese, Caesar, Vinaigrette and Thousand Island

# SANDWICHES

All items served with one side.

Burger \$7.95 – 8oz. all beef burger served with lettuce, tomato and onion on the side. Add cheese \$1.00

Hotdog \$6.95 – All beef, 8" hotdog. Add any toppings you want. Toppings: onions, cheese, sauerkraut, slaw. Add chili for \$2.00

Steak \$10.50 – 8oz. hand-cut steak, served on fresh baked bread lettuce, tomato and onion on the side. Add cheese \$1.00

Chicken \$7.95 – Marinated chicken breast (grilled, blackened or fried) served with lettuce, tomato and onion on the side.

Fish \$8.95 – Basa or Redfish (grilled, blackened or fried) served with lettuce, tomato and onion on the side.

Shrimp Po'Boy \$8.95 – Shrimp (grilled, blackened or fried) served on a hoagie roll with lettuce, tomato and our special sauce. Rueben \$7.95 – Fresh corned beef, sauerkraut, swiss and thousand island dressing on marble rye. Served toasted.

Turkey \$7.95 – Sliced smoked turkey and cheddar cheese on homemade white bread, spread with cream cheese and toasted. Can add banana peppers or jalapenos.

BLT \$6.95 – Bacon, lettuce and tomato on white Texas toast. Add sliced smoked turkey or pimento cheese for \$2.00

Portobello Melt \$6.95 – Served open faced with marinated portobello mushrooms, tomatoes and toasted with provolone cheese. Add chicken \$3.00

French Dip \$7.95 – Sliced roast beef with au-jus and melted provolone. Add sautéed onions, peppers and mushrooms \$2.00

Crab Burger \$9.95 – Sautéed fresh lump crab cake served with lettuce, tomato and onion on the side.

#### WRAPS

All items served with one side.

Southwestern \$8.95 – Tortilla stuffed with grilled chicken, black beans, rice, salsa and cheese

Caesar \$9.95 – Chopped romaine, parmesan cheese, homemade croutons and dressing with either steak or chicken.

**Veggie \$6.95** – Spinach wrap filled with tomatoes, fresh spinach, red onions, marinated portobellos, sprouts and feta cheese. Add chicken, fish or shrimp for \$3.00

Black and Blue \$9.95 – Blackened hand-cut steak, romaine lettuce, dice tomatoes, tossed in blue cheese dressing in a grilled flour tortilla.

#### **BREAKFAST ALL DAY ITEMS**

Cinnamon Roll \$3.25 – Warm homemade cinnamon roll topped with cream cheese frosting and pecans.

**Quiche \$8.50** – Spinach, ham, tomatoes, egg and cheddar cheese baked in a flakey puff pastry shell.

Served with one side.

Omelet Your Way \$9.25 and up – Choose four items and cheese. Each additional item add \$0.75. Choose as many as you like...

**Options:** mushrooms, asparagus, tomatoes, onions, spinach, bell peppers, jalapeno, sausage, ham, bacon, and Canadian bacon. Crab or shrimp omelets are \$13.95.

#### All items served with one side

- Caribbean Fish or Chicken \$9.95 Grilled and topped with honey, lime, garlic glaze, and diced tomatoes. (Fish is basa or redfish)
- **Shrimp and Grits \$9.95** Fresh shrimp sautéed in a garlic wine sauce with spinach, mushrooms, and tomatoes, over cheese grits.
- Fish Tacos \$10.95 Basa or Redfish (grilled, blackened or panko fried) in two flour tortillas topped with slaw and tomatoes drizzled with our special sauce.
- Cajun Stir Fry \$9.95 Chicken, Shrimp or Steak, onions, peppers, smoked sausage, sautéed in a spicy Cajun broth and served over a bed of white rice. Add \$4.75 for one additional meat or \$9.50 for all three meats.
- **Grilled Chicken \$7.95** Marinated chicken breast (grilled, blackened or fried)
- **Steak \$10.50** 8oz. hand-cut steak. Add sautéed onions, peppers and mushrooms \$2.00
- Fish \$8.95 Basa or Redfish (grilled, blackened or fried)

# WEEKDAY LUNCH SPECIALS

- Served Tuesday Friday. Ask your server about the daily chef special creations.
- Sandwich and Soup of the Day \$9.75 Includes the sandwich of the day and a cup of soup of the day.
- Side Salad and Soup of the Day \$6.50 Include a cup of soup of the day and a side salad.
- Entrée of the Day From amazing lasagna and fajitas with homemade guacamole to meatloaf and delicious chicken parmigiana, our daily specials sell out fast so don't miss an opportunity to sav or one today!

#### KIDS MENU

For kids age 12 and under only.

Flatbread Pizza \$6.00 - Small flatbread pizza with shredded cheese and pepperoni.

Hamburger \$5.00 - 4oz. hamburger. Add cheese for \$0.50. Served with one side.

Grilled Cheese \$4.00 – Texas toast grilled with melted cheeses. Served with one side.

#### SIDE ITEMS

Pasta Salad Potato Salad Cheese Grits Slaw

Black Beans & Rice Sautéed Mushrooms Side Salad

## **BEVERAGES**

Sweet Tea Unsweet Tea Coke Diet Coke Mr. Pibb

Sprite Pink Lemonade

#### SPECIALTY BEVERAGES

Beer Wine

Bloody Mary two for \$8.00

Mimosa Poinsettia

two for \$6.00

#### **DELICIOUS DESSERTS**

Available while supplies last. \$4.50 per slice.

Carrot Cake
Chocolate Cake/Chocolate Icing
Chocolate Cake/Coconut Icing
Chocolate Cake/White Icing
Coconut Cake
Cookies and Cream
German Chocolate Cake

Italian Cream Cake
Key Lime Cake
Lemon Sunshine Cake
Pina Colada Cake
Red Velvet Cake
Strawberry Cake
Yellow Cake/Chocolate Icing

Banana Pudding Chocolate Cream Pie Chocolate Delight Dessert Coconut Cream Pie Key Lime Pie Pecan Pie Strawberry Shortcake

\*Consumption of raw or undercooked food is the leading cause of food born illness.