

## Chef's Features

Available Monday through Saturday from 11:00am to 2:00pm.

### Salads

#### Kale "Superfood" Salad 12.99

fresh baby kale blend, red cabbage, dried cranberries, mozzarella, feta, toasted pepitas, balsamic reduction.  
Add a grilled chicken breast for 2.69

#### Garden Fresh Produce Bar 13.99

an array of fresh greens, pasta salad, fruits, garnishes

### Salad Combos

#### Salad & Half Sandwich 12.69

Your choice of any of the sandwiches paired with any of the lunch salads

#### Today's Soup & Salad 11.69

Your choice of any of the lunch salads paired with a cup of soup

### Sandwiches *Served with parmesan potato chips.*

#### Tri-Tip Philly Melt 13.29

swiss cheese, sautéed onions and peppers

#### BBQ Pulled Pork Sandwich 13.99

slow-cooked pork, peanut coleslaw, onion tangles

### Build Your Own BBQ Platter Combo 22.99 - Includes a free slice of pie\*!

#### Choose two delicious BBQ favorites for your platter:

- hand-carved 14-hour slow-smoked angus tri-tip
- grilled shrimp skewer
- BBQ ribs
- grilled BBQ chicken breast
- crispy chicken tenders
- spicy smoked sausage

#### Plus choose two sides:

- steak fries
- peanut coleslaw
- loaded mashed potatoes
- cup of soup
- house salad

\* excludes cheesecakes and seasonal fresh fruit pies.

### Pot Pie

#### Chicken Pot Pie Combo 10.49

petite chicken pot pie, Caesar salad, slice of pie\*

\*Excludes cheesecakes and seasonal fresh fruit pies

### Fish Market

#### Fresh Fish of the Day MARKET PRICE Choice of one of the following preparations:

- **Artichoke & Mushroom:** mushrooms, artichoke hearts, herb sauce, alfredo sauce, jasmine rice
- **Miso Style:** jasmine rice, char-grilled asparagus
- **Mediterranean Style:** capers, olive oil, pear tomatoes, grilled lemon, jasmine rice, char-grilled asparagus

#### Fresh Grilled Salmon 22.89

char-grilled vegetables, balsamic reduction

#### Fresh Blackened Tilapia 18.69

jasmine rice, creole jambalaya sauce

#### Sizzling Ginger-Soy Ahi 22.89

jasmine rice, char-grilled vegetables

## Draft Beer

Domestic • Import • Craft

*Ask about our featured drafts*

## Specialty Cocktails

### Callender's Pink Lemonade

Chambord, Absolut Citron Vodka, Lemonade 8.75

### Mojitos

**Havana's Own** freshly squeezed lime, fresh mint leaves and Bacardi Superior rum lightly sweetened with simple syrup 10.75

**Berries Frescas** the traditional favorite with a berry twist. Fresh seasonal berries muddled with Chambord, mint leaves, freshly squeezed lime and Bacardi Superior rum 11.25

### Martinis

**Bruised Pear** Grey Goose Pear vodka, Chambord, splash of DeKuyper Sour Apple Pucker 12.50

**Citrus** Absolut Mandarin and Citrus vodka, Cointreau, fresh lemon and orange juice 12.25

**Big Apple** Tito's vodka, Bacardi Apple rum, sour apple liqueur 12.50

**Classy Cosmo** Tito's vodka, Grand Marnier, Cointreau 12.50

**Dirty But Smooth** Tito's vodka, bleu cheese olives 12.50

**Lemon Drop** Absolut Citron vodka, Cointreau, fresh lemon 11.75

**Pomegranate** PAMA liqueur, Absolut vodka 12.50

### Hand-Shaken Margaritas

*(Blended upon request)*

**Sterling Silver** Patrón Silver, Cointreau, fresh squeezed lime juice with a Kosher salt rim 12.25

**Solid Gold** 1800 Reposado, Cointreau, fresh squeezed lime juice and a side shot of Grand Marnier with a Kosher salt rim 13.75

### Specialty Bloody Mary

**Triple Crown** Smirnoff vodka, horseradish and specially seasoned tomato juice with a cayenne-dusted rim and bleu cheese stuffed olives 10.75

## JOIN US FOR HAPPY HOUR!

Monday-Saturday 3pm-Close & All Day Sunday

**\$2 OFF All Wines By The Glass,**

**Draft Beer & Specialty Cocktails**

*Available in our bar and patio only.*