



## LUNCH COMBOS

**\$9.09**

Pair any soup, salad, or 1/2 sandwich

### HOMEMADE SOUP

**FRENCH** onion soup

**CHEF'S** soup selection

**JACOB'S** chowder

### COLD PLATES

**CAESAR** - romaine hearts, shaved parmesan

**FARMERS MARKET** - field greens, vine ripened tomatoes, michigan cherries, carrot, cucumber

**NY WEDGE** - baby iceberg, garlic ranch, crumbled bleu, bacon, tomato

### SANDWICHES

**THE CUBAN** - grilled pork steak, sliced ham, swiss cheese, pickles, mustard

**TURKET REUBEN** - oven roast turkey, German-style sauerkraut, marble rye

**FISH TACOS** - flour tortillas, chipotle mayo, broiled tilapia, napa cabbage slaw & pico

## 3-COURSE DINNER

**\$18.19**

### STARTER

**FRENCH** onion soup

**CHEF'S** soup selection

**CAESAR** - romaine hearts, shaved parmesan

**FARMERS MARKET** - field greens, vine ripened tomatoes, michigan cherries, carrot, cucumber

### ENTREE

**EGGPLANT STACK** - Panko-crusted eggplant, roasted tomatoes, grilled zucchini, smoked mozzarella

**NEW ORLEANS JAMBALAYA** - chicken, shrimp, andouille sausage, creole rice

**NAPOLITAN** - seared chicken & shrimp, wild mushrooms, roasted tomatoes, potato gnocchi

**SALMON** - hand-fileted center cut, mustard and herb crusted, roasted fingerling potatoes

**1/2 RACK BABY BACK RIBS** - sweet barbeque glaze, homemade french fries

**TOP SIRLOIN** - USDA choice center cut, roasted garlic mashed potatoes

### DESSERT

Chocolate Kahlua mousse

Cookie dough brownie sundae