



TODAY LUNCH

BREADS *Select from:*

- BAGUETTE
- WHOLE WHEAT

Condiments:

- whipped butter
- olive oil + balsamic

ENTREE

CALIFORNIA ROLL

Japanese rice, avocado, crab meat and cream cheese, rolled in dried seaweed served with wasabi horseradish and a light soy dip

CARIBBEAN PEPPER POT

island flavored soup with yams, okra, pepper, coconut and cilantro

CHILLED AVOCADO SOUP

garnished with diced tomatoes

MEDLEY OF GARDEN AND FIELD GREENS

choice of dressing

MAIN

MONGOLIAN STEAK SALAD*

mixed garden and field greens tossed in oriental dressing garnished with sliced marinated grilled top sirloin steak and toasted sesame seeds

OVEN FRESH, FRENCH BAGUETTE

filled with romaine lettuce, marinated shrimp and crab meat

SPAGHETTI ZIA TERESA

tossed in Italian tomato sauce, topped with fresh mushrooms and meat balls freshly grated parmesan cheese

PAN FRIED FILLET OF SWAI NICOISE

diced tomatoes, olives, bell peppers, garlic and virgin olive oil

VEGETABLE FAJITAS

warm soft tortillas, served with onions, peppers, pico de gallo guacamole, sour cream and cheddar cheese

GRILLED MINUTE STEAK*

small grilled sirloin steak on toasted French baguette with shoestring potatoes pick your choice of crisp onions rings, bacon, sautéed mushrooms, grilled tomato, herb butter and peppercorn sauce

DESSERT

STRAWBERRY BANANA MOUSSE

lower in calories and sweetened with sugar substitute

CHOCOLATE GATEAU

CRÈME CARAMEL

ICE COUPE "BLACK FOREST"

chocolate ice cream, bing cherries, raspberry sauce, whipped cream

ICE CREAM & SORBETS

Please inform your server if you have any food allergies

public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions