



# **Chef 's Lunch Specials**

**Specials for week of 9-6-10 through 9-10-10**

**Lunch Specials only available 11 a.m.- 4 p.m.**

## **Early Fall Harvest Salad**

Set on a Bed of Artisan salad mix are fresh harvested Bartlett pear, Pluot (Apricot Plum) Red onion, glazed walnuts and Goat cheese. Dressed with Red Raspberry Vinaigrette 8.95

## **Falafel Salad**

Tender mixed greens topped with mini falafels, with a chunky dilled tomato relish, cucumber and dill yogurt dressing 8.95

## **Sesame Peanut Spaghetti Squash**

Tender roasted Spaghetti Squash served with a Thai peanut sauce laced oriental vegetables and toasted sesame seeds 9.95 \*

**All sandwiches served with your choice of hand cut fries, cole slaw, homemade potato chips, cottage cheese or chef's vegetable of the day**

## **Muenster Mushroom Burger**

8 oz. Ground Chuck Burger topped with sauteed mushrooms and melted Muenster cheese 7.50

## **Cajun smoked Burger**

Blackened Burger topped with caramelized onions, hickory smoked bacon and smoked gouda cheese 8.50

## **Pastrami Melt**

Thin sliced pastrami on Artisan Sun dried Tomato bread, caramelized onions Served with melted horseradish havarti cheese 7.25

## **Bruschetta Chicken Salad Wrap**

Spinach tortilla wrap filled with Italian grilled Chicken, tomato, red onion, olives, and pesto mayo With Romaine and mozzarella cheese 7.95

## **Crabby Patty**

Our Maryland Crab cake set on a toasted Kaiser bun with melted provolone cheese and stone ground mustard sauce 8.95

## **DESSERT**

Raspberry Ice Cream and White Chocolate Truffle Bombe