



## LUNCH MENU

### APPETIZERS

Soup of the Day	6
Fried Green Tomatoes Goat Cheese, pesto and black olive tapenade	7
Tempura Shrimp with a sweet and sour sauce	8
Anti Pasta assortment Prosciutto, Salami, roasted peppers, goat cheese and warm Brie	9
Escargot Dijon mustard garlic sauce	8
Crab Cake with a caper dill sauce	9

### SALADS

Chef's Caesar salad or side salad	6
Caprese salad Vine tomatoes, Mozzarella, Vidalia dressing	8
Tuscan salad Grilled peppers, Mozzarella, Prosciutto, olives, balsamic vinaigrette	9
Sperata house salad Tossed greens, mushroom, apple, bacon, egg, warm blue cheese sauce	9
Spinach salad Goat cheese, candied pecans, bacon, grilled apple, croutons	8

Salad accompaniments  
Grilled chicken, garlic shrimp, wild caught salmon and grilled scallops see server



## LUNCH ENTRÉES

Butternut squash ravioli Spinach, mushroom, basil, goat cheese, Alfredo sauce	13
Blackened Tilapia with Garlic white wine sauce	14
Grilled Atlantic Salmon Lemon dill sauce*	14
Seafood Risotto Shrimp, mussels ,scallop ,salmon, tilapia*	15
Pork tenderloin Apple Compote, peppercorn sauce*	16
Rib eye Steak 12 oz Caramelized onion* blue cheese peppercorn sauce	15
Pan fried Filet Medallion 6 oz Mushrooms, tomato, garlic, brandy sauce*	17
Lamb Cutlets Red wine mint sauce	17

Entrées are served with daily vegetables and a Potato dish

All prices exclusive of tax and gratuity  
Gratuity of 20% applies to parties of 8 guests and over  
Please let us know if you have any food allergies .Bon Appetite

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.