



CARNIVORE

Served with our House Salad and French Fries

Pancake Battered Southern Fried Chicken Burger - \$12

— Double Coated in Our Home-Made Pancake Batter Topped with our Cajun Cole Slaw and Served on a Pepper Seared Brioche Bun with Chefs Home made Llyonnaise Dressing

Seven Pepper White Wine Steak Sandwich - \$12

— Marinated Steak Flame Broiled and Sautéed with Onions served in a French Baguette and Smothered with a Jalapeño Cream Sauce

Chicken Pesto Sandwich - \$12

— Flame Grilled Marinated Chicken Breast served on a Garlic infused Baguette with Tomatoes, Spinach and our Homemade Pesto Dressing

Seared Ahi Tuna Sashimi - \$12

— Pepper Coated Pan Seared Ahi Tuna Served with Rice and our Japanese Brewed Soy Hoisin

VEGETARIAN

Served with Seaweed Salad and French Fries

Zucchini Won Ton Tacos - \$12

— Teriyaki Marinated Diced Zucchini Topped with Onions, Cilantro and a our Spicy Szechaun Reduction

Giant Avocado and Corn Egg Roll - \$12

— The Size of a Burrito Stuffed with Avocado and Seared Corn Served With a Side of Our Miso Soy Aioli

Southern Fried Portobella Mushroom Burger - \$12

— Soaked In Merlot and Marinated Over Night Before Double Coated in Our Home-Made Pancake Batter Topped with our Cajun Cole Slaw and Served on a Pepper Seared Brioche Bun with Chefs Home made Llyonnaise Dressing

Spicy Beet and Feta Cheese Salad - \$12

— Sliced Beets and Garbanzo Beans Dressed with Our House Spicy Vinaigrette Topped With Crumbled Feta and Garlic Won Ton Strips

Chopped Southwest Kale Cabbage Salad - \$12

— Purple Green Cabbage with Rainbow Kale Mixed with Cayenne Seared Corn, Black Beans, Spinach and Beet Tortilla Strips Topped With Juno's Chipotle Southwest Dressing

Eh Tu Brute - \$12

— Chef Eyal's Spin to the Classic Caesar Salad Romaine Lettuce with Shredded Parmesan and Garlic Croutons Topped with Shaved Port Wine Derby Cheese

Soup Du Jour

Truffle Vegetable Soup - \$7

— Tomato Based Vegetable Broth with Barley Carrots Celery Onion Mushrooms Potatoes Tomatoes and an Essence of Truffle

Cream of Wild Mushroom Soup - \$7

— Our Mix of Wild Mushrooms, Rich Heavy Cream Roasted Garlic and Essence of Herb de Provence