

Lunch Menu



Soup and Salads

Soup of the Moment
Jumbo Lump Cream of Crab

Cajun Chicken and Shrimp Salad
Cajun lime chicken and shrimp over mixed greens, grilled golden pineapple, and a mango siracha vinaigrette

Cab Classic Caesar
Shaved parmesan, house croutons, anchovies, and fried prosciutto

Cheese Boards and Spreads

Cheese Board V
Select cheeses, nuts, fruit, and artisan crisps

Charcuterie Board
Chef's choice of cured meats, olives and mustards

Cheese Fondue of the Moment V
our special fondue with artisan breads, crisps and crudités

Sandwiches / Wraps

Fig and Prosciutto Panini
arugula, prosciutto, asiago cheese, and fig spread on a baguette

Turkey Wrap
turkey, spinach, cream cheese, mandarin orange, and a small amount of cayenne pepper

Chicken Florentine Panini
Grilled chicken breast, baby spinach, sundried tomato pesto, and fontina cheese

Stacey's Chili gf

Salmon or Saku Tuna Nicoise gf
Spring mix and arugula with fingerling potatoes, haricot vert, kalamata olives, tomatoes, boiled egg, capers, crostini and your choice of salmon or tuna.

Roquefort and Nut Salad V
Baby Spinach and greens with julienned snow peas candied pecans, avocado, Roquefort cheese and a berry vinaigrette.

Combo Board
A great combination of cheeses, cured meats, and fabulous accoutrements

Handsome Cab Spreads V
Feta/walnut, roasted garlic, spinach/artichoke, edamame hummus served with artisan crisps and crudités

Olive Assortment gf V
olive assortment from around the world

Gourmet BLT
ciabatta, arugula mix, tomatoes, smoked candied bacon peppadew mayo

Peppered Prime Rib Wrap
Slow roasted peppered prime rib, caramelized onions, spinach, roasted red peppers, & Roquefort blue cheese

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

V -vegetarian gf gluten free