

**SUMMER DINNER MENU**

**SOUPS, SALADS AND APPETIZERS**

<b>Soup of the Day</b>	<b>\$5</b>
<b>Our Other Soup</b>	<b>\$6</b>
<b>French Onion Soup</b>	<b>\$7</b>
<b>Field Greens Salad, Pear Tomatoes, House Dressing</b>	<b>\$8</b>
<b>Caesar Salad</b>	<b>\$9</b>
<b>Avocado, Hearts of Palm, Red Onion, Baby Greens, Coriander Vinaigrette</b>	<b>\$11</b>
<b>Chopped Salad with Romaine, Portobello Mushroom, Tomatoes, Cucumbers, Mango, Fresh Berries, Feta Cheese, Berry Vinaigrette</b>	<b>\$12</b>
<b>Grilled Peach Salad, Chevre Cheese, Sharp Greens, Walnut Vinaigrette</b>	<b>\$12</b>
<b>Crab Cakes, Avocado, Grilled Corn Salsa, Tartar Sauce</b>	<b>\$12.95</b>
<b>As Entrée</b>	<b>\$26</b>
<b>Fresh Tuna Tartare with Avocado, Hot House Cucumbers, Chive Oil</b>	<b>\$12.5</b>
<b>Warm Walnut Crusted Goat Cheese, Bitter Greens Raspberry Vinaigrette</b>	<b>\$12</b>
<b>Fried Calamari, Chipolte Mayonnaise and Marinara Sauce</b>	<b>\$12</b>
<b>Steamed New Zealand Mussels of the Day</b>	<b>\$12.5</b>

**ENTRÉE SALADS**

<b>Grilled Chicken Caesar</b>	<b>\$14</b>
<b>Cobb Salad</b>	<b>\$15</b>
<b>Lobster, Mango, Papaya, Avocado, Tarragon Vinaigrette</b>	<b>\$19</b>
<b>Thinly Sliced Roast Beef (medium rare) over Mixed Greens Tomato Wedges, Salsa Crostini, Parmesan Shavings, Dijon Mustard Vinaigrette</b>	<b>\$17</b>
<b>Smoked Chicken Spinach, Toasted Walnuts, Apples, Honey Mustard Dressing</b>	<b>\$15</b>

### FISH

Grilled Herb and Lime Marinated Jumbo Shrimp, Jicama Slaw	\$25
Grilled Salmon over a Grilled Vegetable Medley, Charred Tomato and Fresh Herb Vinaigrette	\$24

### POULTRY AND MEAT

Organic French Cut Chicken Breast, Whipped Mashed Potatoes, Raisin Sourdough Stuffing, Cranberry Relish, Haricots Vertes	\$22
Sautéed Calf's Liver, Bacon, Sautéed Onions, Baby Carrots, Asparagus, Mashed Potatoes	\$22
Sautéed Pork Scallopine, Peach Salsa, Asparagus Spears, Jasmine Rice	\$23
Chicken Pot Pie	\$21
Grilled Black Angus Sirloin, Mashed Potatoes, Grilled Vegetables	\$34
Grilled Lamb Chops, Roasted Potatoes, Grilled Vegetables	\$30

### VEGETARIAN

Farfalle, Burst Tomatoes, Wilted Frisee, Green Peas, Basil, Lemon Zest	\$16
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### SIDES

Sautéed Spinach, Garlic, Olive Oil	\$5
Sautéed Wild Mushrooms	\$6

### SANDWICHES

O'Neals' 10 Oz. Hamburger	\$12.95
Turkey Burger	\$10
Junior Burger (6 Oz.)	\$9.5
Grilled Chicken Breast, Brioche Roll, Herbed Aioli, Arugula Mild Jalapeno Cheese	\$10.95
Steak Sandwich, Hero Roll, Horseradish Sour Cream Sautéed Onions and Mushrooms	\$16