

Lunch in the Boxwood Grille

Appetizers

Pineapple Chicken Bites served with Jicama Slaw \$7

Basket of Taters served with Chipotle Ranch \$4

Capri Pizza on Focaccia topped with a Balsamic Glaze \$7

Baby Shrimp Cakes served on Country Ham and Grits with Grain Mustard Sauce \$10

Jumbo Lump Crab Cake served with Grain Mustard and Fried Leeks \$12

Gnocchi Carbonara sautéed with smoked bacon, sweet peas and basil \$8

Soups

Beef Vegetable and **Chef's Soup of the Day** Bowl \$5 Cup \$4

She Crab Soup with Lump Crab & Sherry Bowl \$6 Cup \$5 (Friday and Saturday)

Classic French Onion Bowl \$6 Cup \$5



Salads

Garden Green Salad with Tomatoes, Cucumbers, Carrots, Radishes, Croutons & Your Choice of Dressing Full \$6 Half \$4

Classical Caesar Salad Full \$8 with Grilled Salmon or Chicken \$13

Fajita Chicken Salad -Seasoned Chicken with Caramelized Onions and Peppers Served with Crisp Tortilla strips and Chipotle Ranch

Full \$12 Half \$7

Smoked Salmon Candle Light Salad atop a Bed Fresh Baby Bibb lettuce with Boiled Eggs, Diced Tomatoes, Shaved Red Onion served with Lemon Caper Aioli

Full \$12 Half \$7

Black and Bleu Salad Blackened Beef Tips with Diced Cucumber, Diced Tomatoes, Bleu Cheese Crumbles on Baby Bib Lettuce with Your Choice Dressing

Full \$13 Half \$8

BLT Salad Applewood Smoked Bacon, Crumbled Bleu Cheese, and Diced Tomatoes on Chopped Crisp Iceberg Lettuce with Bleu Cheese Dressing

Full \$12 Half \$7

Fried Oyster Salad served with Sliced Hard Boiled Eggs, Apple Smoked Bacon, Red Onions, Croutons, and Smoked Bacon Dressing served on Baby Bibb Lettuce

Full \$13 Half \$8

Salad Dressings

Creamy

Bleu Cheese	Caesar	Ranch
Chipotle Ranch	Thousand Island	Honey Mustard

Vinaigrettes

Sun Dried Tomato	Grain Mustard	Herb
Raspberry	Roasted Garlic	Balsamic

Sandwiches

Includes your Choice of Cole Slaw, Mixed Fruit, Sweet Potato Fries, Kettle Chips or Fries

Deli Counter Creations build your own sandwich from the following ingredients \$7
Smoked Turkey, or Black Forest Ham

Chicken Salad, Tuna Salad, Applewood Smoked Bacon, Lettuce, Tomatoes, Sliced Cheddar, Swiss, Provolone, or American Cheese

White, Wheat, Seedless Rye, and Healty Wheat Wrap

Classic Reuben Grilled Corned Beef, Swiss Cheese, Sauerkraut &

1000 Island Dressing on Rye Bread \$8

Black Angus Burger ½ Pound of Black Angus Beef, served on a Kaiser Roll with your choice of cheese \$9

Chicken and Havarti Wrap Grilled Julienne Chicken, Sun Dried Tomato, Garlic & Herb Spread, Spinach,

Horseradish Havarti Cheese, Wrapped in a Red Pepper Flour Tortilla \$9

Pimento Cheese Sandwich Served with Beef Steak Tomatoes and Smoked Bacon on Rye Bread \$8

Chef's Daily Features

Quiche and Salad Combination

A Wedge of our Homemade Quiche with Petit House Salad or Cup of Soup Du Jour

\$7

Desserts

Fried Apple Pie Ala Mode \$6

Mango and White Chocolate Mousse Parfait \$5

Warm Chocolate Chip Cookie Ala Mode \$6

Mug of Hot Chocolate-Warm Lava Cake topped with Chocolate Ice cream, and a Dash of Chocolate Godiva Liqueur and Whipped Cream \$6

Lemon Melba Whisper-Lemon Bar Topped with Scoop of Lemon Sorbet and Melba Sauce \$5

Vanilla Crème Brulee served with Cookie Garni \$5

Scoop of Ice Cream served with Cookie Garni \$3