

## Lunch in the Boxwood Grille

### Small Plates

**Tuna Tempura** served with Sesame Seaweed Slaw and Ginger Glaze \$8

**Basket of Taters** served with Chipotle Ranch \$4

**Mushroom Napoleon** topped with Balsamic Glaze \$7

**Shrimp and Grits** Baby Shrimp tossed in Country Ham, Mushrooms and Tomatoes over Stone Ground Grits \$9

**Jumbo Lump Crab Cake** with Fire Roasted Red Pepper & Corn Relish \$12

**Clams Verde** Atlantic Clams tossed in Fresh Herbs and Spices with a Chardonnay Sauce and Garlic Toast \$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** \$8 with Grilled Salmon or Chicken \$13

**Chicken Stilton Pear Salad** Grilled Chicken Mixed Greens tossed in Pears, Grapes and Candied Pecans served with Bleu Cheese Vinaigrette Full \$14 Half \$8

**Tuna Skewers Nicoise** atop a Bed of Baby Bibb Lettuce with Boiled New Potatoes, Hearts of Palm, and Green Beans with your choice of dressing 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

**Greek Salad** Mixed Greens tossed with Artichokes, Kalamata Olives, Tomatoes and Feta Cheese in House Herb Vinaigrette Full \$12 Half \$6

### Salad Dressings

*Creamy*  
Bleu Cheese Caesar Ranch  
Chipotle Ranch Thousand Island  
Honey Mustard  
Vinaigrettes  
Bleu Cheese Vinaigrette 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 Healthy Wheat Wrap

**Classic Reuben** Grilled Corned Beef, Swiss Cheese, Sauerkraut & 1000 Island Dressing on Rye Bread \$8

**Black Angus Burger** 1/2 Pound of Black Angus Beef, served on a Kaiser Roll with your choice of cheese \$9

**Tuscany Chicken** Grilled Chicken, Tomato, Bermuda Onions, Artichokes, Horseradish Havarti Cheese, in a Herb Focaccia Bun \$9

**Monte Cristo** Ham, Turkey, Swiss and American Cheese Battered and Fried on Thick Cut White bread with Powdered Sugar and Melba Sauce \$9

### 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