



LUNCH

APPETIZERS

OUR SOUP OF THE DAY

CUP 5.95 - BOWL 6.95

MIXED SEASONAL GREENS

HOUSE VINAIGRETTE, CROUTONS, HERBS
6.95

SMALL CAESAR SALAD

GARLIC CROUTONS, REGGIANO PARMESAN
7.95

PETITE ICEBERG WEDGE SALAD

BACON, BLUE CHEESE, BLUE CHEESE
VINAIGRETTE
7.95

WILD MUSHROOMS

IN PUFF PASTRY

SHIMEJA, SHALLOTS, COGNAC, TARRAGON
CREAM
11.95

BAY SHRIMP COCKTAIL

CELERY, SHREDDED LETTUCE, COCKTAIL
SAUCE
13.95

GREEN CHILE RELLENO

MUSHROOMS DUXELLES, GOAT CHEESE,
JALAPENO BUERRE BLANC, CILANTRO,
GRILLED SCALLION
12.95

CHILLED PRAWN COCKTAIL

SPICY SAUCE, CELERY, SHREDDED LETTUCE
17.95

HAWAIIAN AHI SASHIMI

RIPE AVOCADO, BABY GREENS, SESAME
VINAIGRETTE
19.95

SANDWICHES

GRILLED EGGPLANT

ROASTED RED PEPPERS,
GOAT CHEESE,
TOMATO, BABY GREENS
12.95

PEDA BURGER

BEEF AND LAMB,
ONION, PARSLEY, TOMATO
12.95

ARMENIAN SHISH KEBOB

LAMB, ONION, PARSLEY,
TOMATO, RICE PILAF
17.95

THE VINTAGE PRESS WHITE CHEDDAR BURGER

RED ONION, TOMATO,
KENNEBEC FRIES
13.95

GRILLED CHICKEN AND CARAMELIZED ONIONS

BASIL AIOLI, SPINACH,
SHAVED POTATOES
12.95

SIRLOIN STEAK SANDWICH

KENNEBEC FRIES,
SAUTÉED MUSHROOMS
23.95

ONE-COURSE CLASSICS

PRESENTED WITH YOUR LUNCH HOUR IN MIND.

SOUP OF THE DAY *WITH* HALF OF A SALAD

CUP OF SOUP WITH CHINESE CHICKEN, CLASSIC COBB,
CAESAR, PEAR, ICEBERG WEDGE OR MEDITERRANEAN SALAD
12.95



LUNCH

SALADS

GRILLED SALMON

BABY SPINACH, CUCUMBER, FETA, TOMATO,
APPLE-WOOD SMOKED BACON
17.95

BAY SHRIMP LOUIS

AVOCADO, BOILED EGG, LOUIS DRESSING
18.95

CLASSIC COBB

CHICKEN BREAST, CRISP ROMAINE,
APPLE-WOOD SMOKED BACON, AVOCADO,
BLUE CHEESE, CABERNET VINAIGRETTE
HALF 12.95 – FULL 15.95

PEAR SALAD

TOASTED PECANS, DRIED CRANBERRIES,
BLUE CHEESE, BALSAMIC VINAIGRETTE
12.95
WITH GRILLED CHICKEN 17.95
WITH GRILLED PRAWNS 19.95

ICEBERG WEDGE

BLUE CHEESE, CRISP BACON, RED ONION,
CUCUMBER, BLUE CHEESE VINAIGRETTE
10.95
WITH GRILLED CHICKEN 15.95
WITH GRILLED PRAWNS 17.95
WITH GRILLED FLANK STEAK 18.95

CHINESE CHICKEN

NAPA CABBAGE, SHAVED ICEBERG,
SWEET GINGER, WONTON, CILANTRO,
QUAIL EGG, ALMONDS, SESAME DRESSING
12.95

CAESAR

GARLIC CROUTONS, REGGIANO PARMESAN
10.95
WITH GRILLED CHICKEN 15.95
WITH GRILLED PRAWNS 17.95
WITH GRILLED FLANK STEAK 18.95

MEDITERRANEAN

GRILLED VEGETABLES, FETA CHEESE,
BALSAMIC VINAIGRETTE, CALAMATA OLIVES
14.95
WITH GRILLED CHICKEN 18.95
WITH GRILLED PRAWNS 20.95
WITH GRILLED FLANK STEAK 21.95

ENTRÉES

ANGEL HAIR PASTA WITH SMOKED CHICKEN

BROCCOLI, REGGIANO PARMESAN,
BASIL, CREAM
14.95

GRILLED GROUND LAMB STEAK

PETITE ICEBERG WEDGE SALAD, CUMIN,
BLUE CHEESE VINAIGRETTE
14.95

CHICKEN AND MUSHROOM CRÉPES

LIGHT BÉCHAMEL SAUCE, RICE PILAF
13.95

LINGUINI WITH LARGE PRAWNS, CLAMS AND MUSSELS

ROMA TOMATOES, OLIVE OIL
19.95

GRILLED LAMB LULU KEBOB

GROUND LAMB & BEEF WITH HERBS AND
SPICES,
CUCUMBER SALAD WITH FETA, RICE PILAF
14.95

GRILLED BROCHETTE OF BEEF

RED WINE, HERBS, RICE PILAF
17.95

SESAME-MARINATED BLACK ANGUS FLANK STEAK

YUKON GOLD MASHED POTATOES,
CRISPY ONIONS, SAUTÉED SPINACH
18.95

GRILLED CHICKEN BREAST WITH WHOLE-GRAIN MUSTARD

RICE PILAF, CARROT PUREE
16.95

PETITE FILET MIGNON

YUKON GOLD MASHED POTATOES,
SAUTÉED SPINACH
31.95