



955 asbury ave ~ 391-1111

## Two Lunch Entrée for \$ 11.99

### Chicken Cobb Wrap

*Grilled chicken, avocado, hard boiled egg, chopped bacon, mixed greens, Roma tomato and bleu cheese dressing.*

### Chicken Breast Panini

*Grilled marinated breast of chicken served with roasted seasonal vegetables and Boursin cheese spread. Pressed on a panini grill on our homemade focaccia bread*

### The O.C. Burger

*(8oz) Freshly ground sirloin of beef grilled to perfection with balsamic onions, toasted proscuitto and gorgonzola cheese*

### Jaccamino Salad

*Mixed field greens topped with grilled chicken. Complemented with Gorgonzola cheese, candied pecans, Gala apples, Roma tomato and proscuitto bacon. Finished with our homemade balsamic vinaigrette*

### Spinach Salad

*Tender leaves of baby spinach tossed in our homemade port emulsion and topped with smoked bacon, Gala apple wedges, grilled chicken, hard boiled egg and pickled red onions*

### Margherita Pizza

*Rubbed with olive oil and garlic. Topped with Roma tomato and glazed with Buffalo mozzarella. Finished with fresh basil*

### Chicken Pesto Pizza

*Topped with grilled chicken, basil pesto, red onion, sun-dried tomatoes, kalamata olives and mozzarella cheese*

## Two Dinner Entrée for \$ 27.99

*All meals include soup or mixed green salad  
and freshly baked focaccia bread*

### **Roasted Atlantic Salmon**

*Oven roasted and complemented with sun-dried tomato  
and wild mushroom confit, glazed with gorgonzola cheese.  
Served with seasonal vegetables and basmati rice*

### **Tilapia Santa Maria**

*Fillet of tilapia dipped in a Parmesan egg batter and pan fried. Topped with  
jumbo lump crabmeat simmered in a lemon-basil butter sauce.  
Served over basmati rice with Chef's vegetables*

### **Crab Cake Platter**

*Two homemade crab cakes pan fried and served with roasted tomato-horseradish cream.  
Finished with whipped potatoes and chef's vegetables*

### **Blackened Ahi Tuna Loin**

*Pan seared and cooked to your liking. Served with a citrus butter sauce  
With Basmati rice and Chef's vegetables*

### **Spiced Flat Iron Steak**

*On a mound of Gorgonzola spiked au gratin potatoes.  
Served with port wine reduction, finished with  
Roast shallot confit and Chef's vegetables*

### **Chicken Saltimbocca**

*Pan-seared scallops of chicken infused with thinly sliced prosciutto ham.  
Complemented with lemon-sage butter sauce spiked with wild mushrooms.  
Served on a bed of angel hair*

### **Chicken Grazina**

*Sautéed breast of chicken francaise topped with jumbo lump crabmeat  
tossed in a zesty lemon-basil butter sauce spiked with sun-dried tomato.  
Served over imported angel hair pasta*

*Prices do not include tax or gratuity*