

SOUP

CHEF INSPIRED SOUP OF THE DAY Cup 4 Bowl 6
a daily creation from our chef de cuisine

APPETIZERS

LUMP CRAB CAKE 6
organic spinach and olive salad, remoulade, grilled lemon

KESSLER CALAMARI small 5 / large 9
tomatoes, olives, asiago, coriander, fresh cilantro, moroccan aioli

FRIED GREEN TOMATOES 8
creamy smoked jalapeño sauce, goat cheese

CHILLED CAESAR 7
pecorino romano, blue cheese, caesar dressing

ORGANIC MONICA MIXED GREENS 6
feta cheese, candied almonds, balsamic vinaigrette

LUNCH SALADS

GRILLED CAESAR 9
fontina and asiago cheese, marinated cherry tomatoes and olives

TOMATO, MOZZARELLA AND PROSCIUTTO 9
basil and asiago oil, balsamic reduction

WEDGE 8
caramelized bacon, marinated cherry tomatoes, candied walnuts,
blue cheese, jalapeno ranch dressing

GREEK SALAD 12
mixed greens, tomatoes, olives, onions, cucumbers, feta cheese,
almonds served with a balsamic vinaigrette

CURRY AND COCONUT CHICKEN SALAD 13
served with a rustic baguette and coconut drizzle



"95 CHOP HOUSE"

Served with your Choice of One Side

TOP SIRLOIN
8oz. - \$ 12

SALMON
8oz. - \$ 16

CHICKEN BREAST
8oz. - \$ 12

additional sides \$ 2 each

mashed potato
homemade french fries
caesar salad
mixed greens
green beans
asparagus
sautéed spinach

sauces \$ 2 each

95 cordova herb butter
peppercorn or béarnaise sauce

EMBELLISHMENTS

grilled chicken tenders 5
jumbo grilled shrimp 7
tuna salad 4
kessler calamari 5
crab cake 6

BISTRO LUNCH 15

SOUP OF THE DAY or HOUSE SALAD

With your choice of

STEAK & FRITES

top sirloin steak with a peppercorn sauce, cooked to temperature

or

THAI-MEX TUNA BURGER

guacamole, lettuce and red onion on a sweet bun
with salsa, sour cream and tortilla chips

Includes your Choice of Iced Tea or Soda and Coffee or Hot Tea

SPECIALTIES

MARKET INSPIRED CHEF'S CREATION Market Price

a culinary experience of fine ingredients

CASA MONICA TUNA MELT 9

tuna salad, beef steak tomato, provolone cheese on an english muffin

CARIBBEAN JERK GRILLED MAHI MAHI SANDWICH 14

grilled pineapple, mango-caper remoulade served with a pasta salad or french fries

FLAME GRILLED ANGUS BURGER 8

shredded lettuce, diced tomato and a red mustard mayonnaise served with french fries
add swiss, smoked gouda cheese and bacon bits 2

CHICKEN CAESAR WRAP 8

chicken tenders, lettuce, tomato, creamy dressing, parmesan cheese and pasta salad

PORTOBELLO AND BRIE CHEESE STACK 11

grilled asiago cheese bread, tomato, spinach, basil pesto and balsamic reduction

REUBEN ON CHALLAH BREAD 12

wok steamed corned beef with swiss and provolone cheese, sauerkraut and cordova island sauce

TEMPURA GROUPER 15

red bell peppers, green onions and orange horseradish marmalade, basmati rice and spinach

FRIEDA LINDER MEATLOAF 14

with mozzarella cheese and spinach served with mash potatoes, green beans and mushroom sauce

CRAB RAVIOLI 16

sweet peas, tomatoes, asiago cheese, vodka cream sauce

ISLAND SPICED LUMP CRAB CAKES 15

organic spinach and olive salad, lemon mustard sauce

SWISS RÖSTI

traditional homemade swiss style potato hash baked with your choice of accompaniments
"all the rösti are served with house mixed green salad"

PORTOBELLO MUSHROOM AND BRIE CHEESE 10

tomato, spinach, basil pesto and balsamic reduction

REUBEN STYLE 12

corned beef with swiss and provolone cheese, sauerkraut and cordova island sauce

SUNNY SIDE EGGS, CHEESE AND HAM 11

melted mozzarella cheese, honey ham and one sunny side-up egg

LUNCH WINES

HOUSE CHAMPAGNE 6

WENTE HOUSE WINE, Chardonnay, Merlot and Cabernet Sauvignon 7

ROSE, Rhone, France 6

PINOT GRIGIO, Firesteed, Oregon 9

GREG NORMAN ESTATE, Shiraz Blend, Napa, 06 8

9/10/2009

Gratuity will be added to parties of 6 people or more

Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs or un-pasteurized milk may increase your risk of food born illness.