

NINETY FIVE
CORDOVA
 CULTURE · FLAVOR · FUSION

Lunch menu presented by chef de cuisine Harlan Walden

APPETIZERS

**ROASTED BUTTERNUT SQUASH AND
 YELLOW SPLIT PEA SOUP** 7
with truffle nutmeg cream

KESSLER SOUP OF THE DAY 6
a daily creation from our chef de cuisine

CALAMARI 12
*tomatoes, olives, asiago, coriander, fresh cilantro,
 moroccan aioli*

BLACK PEPPERED SHRIMP 13
cucumber slaw and lemon dressing

FRIED GREEN TOMATOES 10
*creamy smoked jalapeno sauce, goat cheese,
 basil oil, tomatoes*

BLUE CHEESE CHIPS 9
*house made with smoked blue cheese sauce,
 tomatoes and cilantro*

SPECIALTIES

CRAB CAKES 17
*jumbo lump crab cakes, caper aioli, arugula with shaved
 parmesan lemon vinaigrette*

MEATLOAF 15
*frida linder's recipe, house made with beef and italian
 sausage, mashed potatoes, mushroom gravy and green
 beans*

STEAK & FRITES 17
grilled bistro steak, house skinny fries, herbed butter

FLOUNDER & CHIPS 16
*fresh fried flounder, house made remoulade, fries and
 slaw*

SAVANNAH STYLE SHRIMP & GRITS 15
*boursin cheese grits, cajun cream and smoked ham,
 fresh green beans*

GRILLED VEGETABLE STACK 12
*portobello mushroom, roasted red pepper, sautéed
 spinach, arugula, brie, and balsamic reduction*

POULET ROUGE CHICKEN 19
*organic free range chicken, oven roasted and served with
 natural jus, green beans and marinated tomatoes*

BOHEMIAN HUNTER'S PLATE 16
*smoked and cured meats, soft and hard cheese, mustard,
 chutney, rustic breads and grapes*

LUNCH SALADS

BISTRO STEAK & WEDGE 18
*sliced medium rare sirloin steak and ice berg wedge
 with caramelized bacon, tomatoes, candied walnuts,
 jalapeño ranch dressing and smoked blue cheese*

CURRY CHICKEN SALAD 14
curry, cilantro, yogurt, pecans, dates, and apples

CORDOVA COBB 14
*green leaf lettuce, grilled chicken and ham, hardboiled
 egg, brie cheese, with marinated tomatoes and jalapeno
 ranch dressing*

MIXED GREENS 8
*assorted seasonal greens, carrots, beets, toasted
 almonds, feta cheese served with balsamic vinaigrette*

CAESAR 9
*leaf romaine lettuce, batard croutons, house caesar
 dressing, shaved romano cheese*

ADD TO ALL ITEMS +6 ea.
chicken, shrimp, salmon or tuna

SANDWICHES

*served with your choice of
 house fries, side salad with house dressing or fresh fruit*

CASA MONICA TUNA MELT 11
*tuna salad, beef steak tomato, provolone cheese on an
 english muffin*

CARIBBEAN JERK GRILLED CHICKEN 14
grilled pineapple, sweet bun, mango-caper remoulade

BURGER 11
*1855 premium black angus beef, lettuce, tomato, and
 onion on challah bun*

add bacon, cheddar, smoked blue cheese +1 ea.

BAHN MI WITH PORK 12
*roast pork with asian slaw, fresh cilantro, and a sweet
 chili aioli on cuban bread*

REUBEN ON CHALLAH BREAD 14
*steamed corned beef with swiss and provolone cheese,
 sauerkraut, and cordova island sauce*

FRESH TOMATO AND MOZZARELLA PANINI 12
garlic bread, pressed with basil pesto

DESSERTS 7

WHITE CHOCOLATE RASPBERRY CHEESE CAKE
with berry coulis

TRIPLE CHOCOLATE CAKE
*moist chocolate cake dipped in chocolate ganache,
 topped with chocolate brownie chunks*

KESSLER KEY LIME
key lime and raspberry sauce

VANILLA BEAN CRÈME BRULEE
fresh whipped cream and berries

**SEASONAL SPECIALITY
 MARTINI**

PUMPKIN PIE TINI 11
*Featuring bacardi oakheart spiced rum and pumpkin
 liqueur*