

## 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

### CHILLED CAESAR 7

pecorino romano, blue cheese, caesar dressing

### ORGANIC MONICA MIXED GREENS small 6 / large 8

feta cheese, candied almonds, balsamic vinaigrette

### TOMATO, MOZZARELLA AND PROSCIUTTO 9

basil and asiago oil, balsamic reduction

## LUNCH SALADS

### GRILLED CAESAR 9

fontina and asiago cheese, marinated cherry tomatoes and olives

### 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

## EMBELLISHMENTS

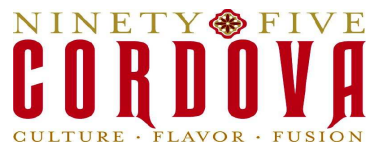
grilled jumbo shrimp 7

tuna salad 4

kessler calamari 5

crab cake 6

grilled chicken tenders 5



## "95 CHOP HOUSE"

Served with your Choice of One Side

### TOP SIRLOIN

8oz. - \$ 12

### TENDERLOIN OF BEEF

7oz. - \$ 19

### 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*

peppercorn sauce

béarnaise sauce

## NAAN BREAD PIZZAS 12

smoked chicken, garlic and sundried tomato

wild mushroom with mozzarella, goat cheese  
and truffle oil

chorizo, fire roasted red peppers and mozzarella

## 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*

**SPICY SHRIMP SALAD**

honey yogurt dressing on indian flat bread

*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 SANDWICH 14

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

#### 95 CHOP HOUSE BURGER 14

10oz angus burger, roy-b-que sauce, smoked gouda, caramelized onions with steak house fries

#### FLAME GRILLED ANGUS BURGER 8

8oz angus burger lettuce, tomato, red onion and a red mustard mayonnaise served with french fries  
add swiss, smoked gouda cheese or bacon 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

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

#### TEMPURA GROUPEL 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

#### ISLAND SPICED LUMP CRAB CAKES 15

organic spinach and olive salad, lemon mustard sauce

## BREAKFAST INSPIRATIONS

#### BUTTERMILK SHORT STACK PANCAKES 8

maple syrup and sweet butter

#### MONICA BREAKFAST SANDWICH 8

pan fried egg, ham, swiss, tomato, hollandaise sauce on a croissant  
with sliced fruit accompaniment

#### SWISS RÖSTI SUNNY SIDE EGGS, CHEESE AND HAM 11

traditional homemade swiss style potato hash with melted mozzarella cheese,  
honey ham and one sunny side-up egg  
served with house mixed green salad

## LUNCH WINES

WENTE HOUSE WINE, Chardonnay, Merlot and Cabernet Sauvignon 9

ROSE, Rhone, France 8

PINOT GRIGIO, Firesteed, Oregon 10