LUNCH MENU

SALADS

Kale, Etc - 9
Kale, Green Chiles, Pine Nuts, Parmesan, Tarragon Vinagrette

Wasabi Caesar - 9
Crouton, Parmesan, Wasabi Dressing. Classic Dressing Also Available

Add Chicken Breast $5, Add Shrimp $6

Shishito Peppers - 9
Flash Fried Shishitos, Sea Salt, Sake Miso Sauce

Karaage - 12
“Japanese Chicken Nuggets” Marinated in Sake & Ginger, Spicy Mayo

Grilled Cheese & Tomato Soup - 9
Classic Grilled Cheese Quartered with Tomato Basil Soup to Dip

NOSH

Crab Cake - 16
4oz of Jumbo Lump Crab, Spicy Remoulade, Crackers

Coctel de Cameron - 13
Mexican Style Cocktail with Shrimp and Avocado. Served with Chips

Shishito Peppers - 9
Flash Fried Shishitos, Sea Salt, Sake Miso Sauce

Karaage - 12
“Japanese Chicken Nuggets” Marinated in Sake & Ginger, Spicy Mayo

Grilled Cheese & Tomato Soup - 9
Classic Grilled Cheese Quartered with Tomato Basil Soup to Dip

SANDWICHES, ETC

Classic Grilled Cheese - 9
Oldie But Goodie. Texas Toast, American Cheese. Served with Fries

Old School Burger - 16
Two 1/4# All Beef Patties, American Cheese, Lettuce, Tomato, Grilled Onions, Secret Sauce

Loaded Grilled Cheese - 12
Take The Classic and Add Bacon, Jalapeno & Tomato. Served With Fries

Chicago Dog - 11
1/5# Vienna Beef Frank, Steamed Poppy Seed Bun, All The Fixins. Served With Fries

Philly Cheesesteak - 13
Thinly Sliced Sirloin, Onion, Pepper, White American Cheese, Amoroso Roll. Fries

Ahi Poke Bowl - 18
Marinated Sushi Grade Tuna Over Rice, Onion, Furikake, Hawaiian Sea Salt, Pistachios

To Celebrate the Kitchen Staff’s Contribution to the Restaurant We Add 2% Appreciation to All Checks.
We Are Happy To Remove The Fee Upon Request

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.