

Sandwiches The Averna Burger \*Add Bacon: 3 10 French Onion Soup 20 Blended Prime with Cheddar Cheese, Lettuce, Tomato, **Lobster Bisque** 12 **Special Sauce** Meatballs 14 Braised Meatballs, Fresh Basil Tomato Sauce, Cheese Steak Wrap or Sandwich 21 Stracciatella di Burrata Sliced Steak, Mushrooms, Peppers, Onions, Avocado, Chipotle Mayo, and American Cheese Fresh Burrata **17** Grill Chicken Wrap or Sandwich 20 Served with Prosciutto, Heirloom Tomatoes, Baby Arugula & Fresh Basil, Balsamic Glaze & Pesto Grilled Chicken, Roasted Peppers, Mozzarella, Pesto Mayonaise & Balsamic Glaze **Brussel Sprouts** 12 Braised Beef Short Rib Quesadilla 22 Roasted Garlic, Bacon, Shaved Parmesan, Maple Glaze Served with choice of french fries, house salad, or **Grilled Lamb Lollipops** 19 vegetable of the day Served with Arugula & Balsamic Glaze, Mint Gremolata Pasta Fried Calamari 16 Golden Crisp Fried Calamari, Cherry Peppers Served with Chili Aioli Rigatoni Bolognese 19 Shrimp Cocktail (4) 25 Prepared with a Blended Variety of Prime Aged Ground Meat Served with Horseradish Cocktail Sauce **Gnocchi Pesto & Blackened Chicken** 22 **Lobster & Crab Cakes** 21 Blackened Chicken, Basil, Parmesan Cheese, and Olive Oil Crispy Seared Served with Seasonal Relish & Garnishes 25 Lobster Ravioli (4) \* Spicy Tuna w/ Crispy Rice 18 Served in a Cognac Cream Sauce Linguini Seafood 26 Linguini Pasta with, Clams, Mussels, Tomato Sauce & Basil Classic Salads Entrées ADD: CHICKEN 8 | \*STEAK 15 | \*SALMON 12 | \*TUNA 15 | SHRIMP 23 Chicken Any Style (3) 15 | LOBSTER M/P Chicken Martini, Marsala, Piccata, or Parmesan served with **Chopped House Salad** 11 Vegetable and Potato of the Day Mixed Greens, Tomato, Onions, Shaved Parmesan, Chicken Melaneze 21 Lemon Vinaigrette Breaded Chicken Cutlet Topped with Baby Arugula, Tomatoes, Avocado, Red Onions, Shave Parmesan, Lemon Vinaigrette 12 Caesar Salad 22 Salmon Piccata Romaine Hearts, Shaved Romano, Garlic Croutons, Pan-Seared Served in a Lemon, White Wine, Capers, and Anchovies, Homemade Caesar Dressing served with Vegetable and Potato of the Day

25

14

14

**Angus Steak** 

Steak Au Poivre

Cognac Cream Sauce

of the Day

10oz Angus Steak Served served with Vegetable and Potato

Tenderloin Steak served Sliced in a Crushed Black Peppercon

28

31

Chef Specialty Steak Salad

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**Beet Salad** 

Crumbled Blue Cheese, Citrus Vinaigrette

Strings, Homemade Blue Cheese Dressing

Crispy Bacon, Gorgonzola, Tomato, Fried Onion

Fried Goat Cheese, Citrus Vinaigrette Dressing

Mixed Greens, Boiled Eggs, Crispy Bacon, Tomatoes, Avocado,

Chilled Beets, Apples, Red Endive, Baby Arugula, Crumbled Pistachio,

## **Lunch Prix Fixe Menu**

## \$25.95 Per Person

1<sup>st</sup> Course

**Choice of:** 

Soup of the Day

Caesar Salad

Meatball w/ Melted Burrata

Clams Casino (4)

2<sup>nd</sup> Course

**Choice of:** 

Prime Burger

(Served with Fries)

**Buffalo Chicken Wrap** 

(Served with Fries)

Rigatoni Bolognese

## Chicken Martini or Chicken Parmesan

(Served with Today's Vegetable and Potato)

## Beef Tenderloin Mushroom & Peppercorn Creamy Cognac Sauce

(Served with Today's Vegetable and Potato)

Salmon Piccata

(Served with Today's Vegetable and Potato)

3<sup>rd</sup> Course

**Dessert of The Day**