

Entrées

Arroz con Pollo \$12

Sesame Chicken/Sweet Peas/Bell Peppers/Saffron Rice/Tomato Salsa

Linguini Provencal \$10

Fresh Egg Noodles/Kalamata
Olives/Mushrooms/Capers/Spinach/Arrabiatta/
Fresh Parmesan

Coriander-Dusted Salmon \$14

Sweet Pea Ginger Jasmine Rice/Chilled Green Bean Radish Salad/
Lemon Herb Vinaigrette

Sandwiches

*all sandwiches come with choice of: French Fries, Fresh Fruit, Asparagus or Chilled Fruit-n-Nut Cous Cous

Smoked Turkey Melt \$10

Apricot Mustard/Crispy Bacon/Swiss Cheese/Arugula/Ciabatta

Grilled Chicken Gouda \$9

Roasted Garlic Aioli/Jalapeno Bacon/Smoked Gouda/Grilled
Chicken/LTO/Brioche

Basil Tuna Salad \$8

Capers/Red Onion/Basil/Lettuce/Tomato/Wheat Berry Bread

The Pewter Crab Cake Sandwich \$12

Blue Crab/Citrus Caper Tartar/Sliced Tomato/Lettuce/Brioche

Black Bean Wrap \$10

Black Bean Patty/Salsa Fresca/Shaved Romaine/Jalapeno Aioli/Herb
Feta/Spinach Herb Wrap

Salmon Burger \$11

Caper Tartar/Tobacco Onions/Pico de Gallo/Roasted Garlic Aioli/LTO/Brioche

Mills Family Burger \$12

Grass-fed Local Beef/Sharp Cheddar/LTO/Pickles/Brioche

Sesame Chicken Wrap \$9

Tabouleh/Hummus Spread/Mixed Greens/Zah'tar/Spinach Herb Wrap

Executive Chef: Andres Arboleda