

-Sandwiches-

Reuben:*

Shaved fresh boiled corned beef, our own Thousand Island dressing, Fuji apple kraut & Swiss cheese piled inside two slices of grilled marble rye. (15)

Cubano Torta:*

Tender pulled pork, smoky ham, dill pickle, Gruyere, house slaw & whole grain mustard. Served on a paposeco grilled roll. (14)

Lobster Roll:*

East Coast Style with pile of sweet lobster claw meat mixed with house-made creamy herb dressing on a bed of shredded lettuce and a Tomcat bun. (17)

Blackened Shrimp Naan:*

Blackened jumbo Gulf shrimp, crisp lettuce, roasted red peppers, caramelized sweet onions and lemon caper aioli served in a warm naan bread (14)

Greek Chicken Naan:*

Pounded lemon herb chicken, tzatziki sauce, cucumber and tomato relish, fresh lettuce rolled in a warm naan bread. (13)

Blackened Chicken Naan:*

Blacken chicken breast with candied bacon, sautéed caramelized onions, tomato chipotle mayo, cheddar cheese and fresh lettuce rolled in a warm naan bread. (14)

BLT:* Three slices of toasted sourdough or wheat, piled high with bacon, tomatoes, lettuce and mayo. (14)

Black-Bean Burger:* (V) or (GF Option) Brown rice, black beans, quinoa, millet, pumpkin seeds, sweet onion and a touch of jalapeño peppers, the we top it with lettuce, tomato, pickles and almond chili sauce. (14)

Portebelle Burger:* Marinated portabella cap, tomato, onion, goat cheese and pesto mayo. (13)

-After 5pm-

Add starter 1/2 salad “Caprese Salad” ~ “Rustic Tomato” ~ “Times House” (7)

Parmesan & Panko Crusted Perch:*

With lemon caper aioli, side of rice and market vegetable. (26)

The ABC:*

Almond boneless chicken... tempura battered chicken breast served atop basmati rice, crisp shredded lettuce, crowned with soy/glaze and toasted almonds. (16)

Hanger Steak:*

8OZ Sliced hanger steak marinated in chimichurri, served with fries. (24)

Chicken Piccata:*

Seared chicken, capers, fire roasted artichokes, garlic tossed in lemon wine butter over fettuccini noodles. Garnished with fresh parsley and Parmesan Regiano. (18)

Ribs:*

Slow cooked, get them half or a full slab. Served with fries and slaw. ½ (17) or F (27)

Lobster Mac & Cheese:*

Cavatappi noodles and fresh lobster claw meat tossed in Pernod cream sauce, sautéed onions, bell peppers and garlic. Topped with Gruyere and Parmesan cheese. (21) add bacon for (2)

Pecan Crusted Salmon:*

Roasted in bacon fat with a maple mustard glaze served on top of rice and asparagus. (24)