

**\*\*\*Lunch Specials Change Daily...Menu Subject To Change\*\*\***

## **“Charlotte’s Lunch Combo Menu”**

***Includes Soup Du Jour, Fresh Cut Fruit, Creamy Cole Slaw, French Fries, Vegetable Du Jour or Apple Sauce. Coffee, Hot Tea or Iced Tea***

***Tossed Garden Salad, Vegetable, Clam Chowder, Snapper Soup add \$1.50***

- (1) Fried Eggplant Steak Parmesan with Linguini Marinara (comp).....\$10.95***
- (2) Beer Battered Cod on a Sesame Bun with Sriracha Mayonnaise .....\$10.95***
- (3) First Cut Corned Beef with Cole Slaw and Russian on Fresh Rye Bread .....\$10.95***
- (4) Chicken Salad with Lettuce, Tomato and Bacon on Rye Bread, Garlic Pickle (comp).\$9.95***
- (5) Blackened Cajun Tuna on Sesame Bun with Peppers and Onions (comp).....\$10.95***
- (6) Classic Chef Salad with Ham, Turkey and Swiss Julienne (comp).....\$9.95***
- (7) Spinach and Cheese Ravioli with Meatball and Marinara Sauce (comp).....\$9.95***
- (8) Open Faced Roast Leg of Lamb Sandwich with Natural Sauce.....\$12.95***
- (9) Grilled Ham and New York American on Sourdough Bread.....\$8.95***
- (10) Angus Burger, Blue Cheese Sauce, Caramelized Onion on Grilled Sourdough.....\$10.95***
- (11) Grilled Chicken Wrap with Roasted Corn and Black Bean Salsa (comp).....\$9.95***
- (12) Prime Rib Cheese Steak with Onions and Mushrooms on Seeded Bread.....\$10.95***
- (13) Jr. Turkey Club Lettuce Tomato, and Bacon on Wheat Toast, Cole Slaw (comp)...\$10.95***
- (14) Hand Breaded Veal Cutlet Parmesan with Linguini Marinara (comp).....\$12.95***

## **Charlotte’s Luncheon Specials**

***Includes Soup Du Jour, Tossed Garden Salad, Potato or Vegetable***

### **Pasta Specials**

- (3) Home Made Jumbo Lobster Ravioli, Creamy Shrimp Sauce (comp).....\$15.95***
- Salmon Penne with Tomato, Spinach, Basil and Newburg Sauce (comp).....\$15.95***
- Linguini with Baby Shrimp, Zucchini, Grape Tomato, Olive Oil and Garlic (comp)...\$10.95***
- Tri Colored Tortellini with Prosciutto, Peas and Alfredo Sauce (comp).....\$10.95***

### **Meats, Poultry Veal**

**Chicken and Veal Specials.....Chicken \$12.95 Veal \$16.95**

***Chicken or Veal Piccata with White Wine, Lemon, Butter and Caper Sauce***

***Chicken or Veal Saltimbocca (Prosciutto Crusted with Spinach, Mozzarella Cheese, White Wine, Garlic and Fresh Sage Sauce)***

***Chicken or Veal Parmesan with Linguini Marinara (comp)***

***Chicken or Veal Sorrentino (Francaise Style Eggplant with Prosciutto, Mozzarella Cheese, Sauce Aurora and Fresh Basil with Linguini (comp)***

***Grilled 12oz Prime Rib of Beef with Onions, Mushrooms and Au Jus.....\$21.95***

***Grilled 6oz Angus Filet with Beaujolaise Sauce and Crispy Onions .....\$21.95***

### **Seafood**

***Parmesan Crusted Halibut, Mashed, Grape Tomato and Basil Sauce (comp).....\$21.95***

***Charlotte’s Famous Jumbo Crab Cake with Champagne Lobster Sauce.....\$19.95***

***Potato Crusted Scottish Salmon Fillet with Fresh Dill Beurre Blanc.....\$18.95***

***Fried Fluke Flounder Fillet with Lemon and Tomato Slice Garnish.....\$18.95***

***Blackened Tuna Steak Mr. Wilson Style on Rice Pilaf (comp).....\$18.95***

***Baked Tilapia Fillet with Jumbo Lump Crab Imperial and Hollandaise (comp).....\$19.95***

***Baked Alaskan Cod Fillet with Shrimp and Scallop Newburg Sauce.....\$17.95***

***Maryland Crab Cakes with Garlic Mashed, Spinach and Crispy Potatoes (comp)....\$17.95***

***Seasoned French Fries -- Rice Pilaf ala Greco -- Apple Sauce***

***Sweet Potato Puree -- Creamy Whipped Potatoes – Creamy Cole Slaw***

***Sauteed Mushroom, Zucchini and Julienne Vegetable Provencale***

***Corn off the Cob and Peas – Fried Fresh Eggplant***