

Lunch

Appetizers and Small Plates

Chef's Daily Creation of Soup, 7

Ask for Today's Selections

Danish Meat Balls, 14

Frikadeller, Pickled Cucumbers and Multigrain Bread

Mushroom Fricassee, 14

Sautéed with Port Wine, Cream and Served in Flaky Pastry

♠ Seared Hudson Valley Foie Gras, 18

Fig Compote with Sherry & Thyme Reduction

Shrimp Cavatelli, 17

Wilted Spinach, Cavatelli Pasta, Garlic & Parmesan Cream with Fresh Basil

Sambuca Shrimp, 16

Seared Shrimp with Apple Wood Bacon, Oven Roasted Tomatoes, Sambuca, and Fresh Basil

Cambridge Royal Smoked Salmon, 16

Crisp Potato Galette with Sour Cream and Caviar

Danish Pork Belly, 12

Pan Roasted with Granny Smith Apples, Caramelized Onions & Bacon, Tossed with Spätzle

Escargots Bourguignon, 12

Classical Burgundy Snails in Garlic, Shallots and Lemon Herb Butter

Fried Baby Artichokes, 15

Grape Tomatoes with Arugula, Garlic & Cracked Pepper Aioli, Parmesan Cheese

Cheese Plate, 15

Chefs Selection of Cheese and Fruit

Duck & Port Wine Pate, 14

Grapes, Lingonberry Sauce, Pickled Cucumbers

Cheese & Pate, 16

Combination of Duck Pate and the Cheese Plate

Salads

Salad Toppers

6oz New York Steak 14, Grilled Chicken Breast, 5

Grilled Fillet of Salmon 12, (4) Jumbo Prawns, 12, Scoop of Tuna Salad 5

Sonoma Salad, 14 *(House Specialty)*

Spring Mix, Raisins and Walnuts Tossed in House Made Balsamic Vinaigrette

Topped with Gorgonzola Cheese and Apples

Caesar Salad, 14

Classic with House Made Croutons and Parmesan Cheese

Vienna House Salad, 14

Mixed Greens, Tomatoes, English Cucumber, Carrots, Mushrooms and Cheddar Cheese

Wedge Salad, 14

Iceberg Lettuce, Gorgonzola Crumbles, Chopped Bacon, Tomato

Red Onion & Bleu Cheese Dressing

Boca Chop Salad, 15

Chopped Greens, Tomatoes, Eggs, Bacon, Mushrooms, Cucumber, Carrots,

Gorgonzola Crumbles in Honey Mustard Dressing

Chicken Cobb Salad, 18

Mixed Greens topped with Grilled Chicken, Avocado Slices, Boiled Egg, Bacon,

Cucumbers Tomatoes with Peppercorn Ranch Dressing

♠Consuming Raw or undercooked food, can be hazardous to your health

Not all ingredients are listed on the menu; please inform your server of any allergies.

7% Florida Sales Tax Added to All Checks, Gratuity to Parties of 8 or More.

Lunch Specials

Small Sonoma, Caesar, Wedge, or Vienna Salad with Cup of Soup, 11
½ Tuna Sandwich or ½ Chicken Schnitzel with Cup Soup or Small salad, 12
½ Tuna Sandwich or ½ Chicken Schnitzel, Small House Salad, and Cup of Soup, 15

Sandwiches and Burgers

Almost all served with French Fries

Chicken Schnitzel Sandwich, 14

*Crispy Chicken with Havarti Cheese, Arugula, Sliced Tomato,
Citrus Aioli on French Baguette*

White Albacore Tuna Salad, 12

Onion, Celery, and Mayonnaise on Multigrain Bread with Lettuce and Tomato

Avocado and Grilled Vegetables, (Open face) 14

Zucchini, Portobello, Tomato and Asparagus on Multigrain Bread with Sonoma Salad (No Fries)

Grilled Portabella Mushroom, 14

Served on Focaccia with Spring Mix, Sliced Tomatoes Brie Cheese and Balsamic

♠ American Hamburger, 13

Grilled and Topped with Cheddar Cheese, Tomato, Onion and Lettuce

♠ Hamburger au Poivre, 13

Pan Seared Cracked Pepper Crusted with Sautéed Onions and Mushrooms, Lettuce and Tomato

♠ Avocado Burger, 15

Fresh Avocado Slices, Pickled Red Onions and Arugula

♠ No Bun Burger, 13

Topped with Cheddar, Sautéed Mushrooms and Onions, Small Vienna Salad on Side (No Fries)

Sausage, Peppers and Onion, 12

Bratwurst Sausage with Stone ground Mustard, On French Baguette

Open Face Steak Sandwich, 18

*Sliced New York Steak, Caramelized Onions, Mushrooms, Burrata Cheese
Topped with Crispy Onions, on Toasted Sour Dough Bread*

B.L.T. with Avocado, 13

*Applewood Bacon, Arugula, Sliced Tomato, Fresh Avocado
Toasted Multigrain Bread (Add Grilled Chicken, 4)*

Entrees

♠ Filet of Beef Stroganoff, 33

*Seared Beef Tenderloin, Cremini Mushrooms, Stone Ground Mustard
Black Truffle Butter, Demi-Glace with Cream over Pappardelle Pasta*

♠ Faroe Island Salmon Medallion, 28

*Noilly Prat Sauce with Leeks, Tomatoes, and Herb Butter
Tossed with Cavatelli Pasta*

♠ 12oz Prime New York Strip Steak, 38

Bordelaise Sauce, Fingerling Potatoes and Fresh Vegetables

♠ 8oz Filet Mignon, 40/6oz, 34

Bordelaise Sauce, Fingerling Potatoes and Fresh Vegetables

Pan Roasted Kassler, 26

House Smoked Pork Loin, Cherry Port Wine Demi-glace, Crispy Fried Onions, and Potatoes

Frikadeller, 24

*Danish Meat Balls with Pan Roasted Potatoes, Demi-glace
Red Cabbage and Pickled Cucumber Salad*

Wiener Schnitzel, 25

Pan Roasted Potatoes, Red Cabbage and Pickled Cucumber Salad

Jaeger Schnitzel, 26

Veal Medallions in Mushroom Madeira Sauce, Spätzle, and Red Cabbage

Chicken Vienna, 26

Sautéed Chicken Medallions, Spinach, Roasted Tomato, Capers and Lemon Butter, Fingerling Potatoes

Bavarian Schnitzel, 26

Pork Cutlet with Mushroom Cream, Gruyere Cheese, Spätzle, and Red Cabbage