

First Plates

- Fried Green Tomatoes** Topped with five-herb goat cheese, cucumber corn salsa, basil-infused sea salt, and balsamic vinaigrette 7.99
- Wild Mushroom & Artichoke Dip** The chef's family recipe—a creamy dip with shitake, portabella, cremini, and oyster mushrooms served hot with pita wedges 6.99
- French Onion Soup** A scrumptious classic seasoned with fresh rosemary and thyme and topped with grilled herb butter bread and melted Swiss and provolone cheeses *Bowl* 5.99 *Cup* 3.99
- Creamy Tomato Soup** The ultimate comfort food topped with fresh basil, cracked pepper, and parmesan cheese *Bowl* 5.99 *Cup* 3.99 *Add a classic grilled cheese sandwich for dipping \$3*

Garden Plates

- Craig's Salad** Marinated portabellas with gorgonzola, sugared pecans, and pears served over a bed of mixed greens with balsamic vinaigrette 8.49 *Half* 4.99
- Greek Salad** Feta cheese, Kalamata olives, Roma tomatoes, banana peppers, bell peppers, red onions, sprouts, and cucumbers over spinach and Romaine with Greek feta dressing 7.99 *Half* 4.49
- Plates' Caesar** A pink peppercorn Caesar dressing served over Romaine with shredded parmesan and herb and garlic croutons 6.99 *Side* 2.99
- Add to Any Salad* Chicken \$3 Salmon, Shrimp, Scallops, Steak, or Seared Tuna \$4
- Taco Salad** A jalapeno-cheese tortilla bowl filled with lettuce and topped with roasted corn, black beans, shredded Monterey Jack and Cheddar cheeses, diced tomatoes, freshly made guacamole, sour cream, black bean salsa, and seasoned shredded chicken 9.99 *Or try it with grilled shrimp or Angus steak*
- Southern Chicken Salad** Shredded chicken, dried cranberries, and pecans mixed with mayonnaise and served on a bed of mixed greens with your choice of dressing and a fresh fruit garnish 7.49
- Chicken Salad Croissant** Sandwich served with spring mix, red onions, tomatoes, and one side 7.99
Toasted with cheese for just 75¢ more!
- Plates' Summer Salad** *It's so good, we just have to serve it all year long.* Grilled chicken over mixed greens with goat cheese, croutons, sprouts, hard-boiled egg, crispy onions, fresh apples, oranges, strawberries, and raspberry-walnut vinaigrette 9.99 *Half* 5.99
- Asian Ahi Tuna Salad** Seared and thinly sliced blackened tuna steak served over mixed greens with mandarin orange sections, toasted almonds, fried wontons, ponzu soy sauce, a drizzle of cucumber-wasabi sauce, and toasted sesame sweet ginger dressing 11.99
- Santa Fe Cobb** Chipotle grilled chicken, corn, avocado, black beans, hard-boiled egg, diced tomatoes, bacon, cilantro, red onion, and shredded cheddar cheese served side-by-side in rows over a bed of mixed greens with ranch dressing 9.99 *Or try it with blackened shrimp or Angus steak*
- Salad Bar** Choose from an amazing assortment of fresh ingredients to make your own gourmet salad
All You Can Eat 8.99 One Trip 5.99 As your side with any entrée (one trip) 2.99
- Dressings** Ranch, Blue Cheese, Russian, Balsamic Vinaigrette, Greek Feta, Raspberry-Walnut Vinaigrette, Toasted Sesame Sweet Ginger, Creamy Italian, Honey Dijon, and Creamy Cucumber-Wasabi

Rolled Plates

*Served with one side on your choice of wrap:
Jalapeño-Cheese, Wheat, Tomato-Basil, or Spinach*

- Ahi Tuna** Blackened tuna steak cooked to temp, mixed greens, sprouts, toasted almonds, fried wontons, cucumber-wasabi sauce, and toasted sesame sweet ginger dressing 9.99
- Chicken Cordon Bleu** A grilled wrap with herb-breaded chicken, Black Forest ham, Swiss cheese, spinach, and homemade honey Dijon dressing 8.99
- Plates' Exclusive Club** Smoked turkey, Black Forest ham, vine ripe tomatoes, bacon, Romaine lettuce, Swiss and cheddar cheeses, and herb aioli 8.99
- Thai Peanut Chicken** Mildly spicy Thai peanut sauce, grilled chicken, fresh cilantro and basil, green onions, carrots, cucumbers, and green leaf lettuce 8.99 *Or try it with shrimp for 1⁰⁰ more*
- Marinated Portabella** Smoked Gouda, oven-roasted tomatoes, avocado, spinach, caramelized onions, sprouts, and a black bean spread 8.49

Stacked Plates

Served with one side. Get any sandwich on a croissant for an additional 50¢.

- Pot Roast Sandwich** Slow-cooked pot roast on swirled rye bread with Swiss cheese, sautéed onions, roasted tomatoes, and sour cream spread 8.99
- Classic Cuban** Roasted pork loin and sliced Black Forest ham with Creole mustard, pickles, and melted Swiss cheese grilled on Cuban bread 7.99
- Esperanza Turkey Pita** Sliced turkey, Esperanza dressing, Pepper Jack cheese, bacon, sprouts, lettuce, and tomato wrapped in grilled pita 8.99
- Black Angus Philly** Shredded Black Angus beef grilled with banana peppers, baby portabella mushrooms, onions, and bell peppers, topped with mild jalapeño cheese sauce, and served on a hoagie roll 8.99
- Melted Brie Turkey Croissant** Pulled turkey smoked in-house, melted brie, cranberry sauce, sprouts, and bacon on a toasted croissant 8.99
- Grilled Turkey Reuben** Grilled smoked turkey, sauerkraut, Swiss cheese, and Russian dressing served on swirled rye bread 7.99
- French Dip** Chicago-style thinly shaved roast beef, caramelized onions, and melted Provolone cheese on a toasted hoagie served with savory au jus 8.99
- Wes' Amazing Grilled Cheese** Boursin, provolone, and smoked gouda cheeses with roasted tomatoes and caramelized onions on Texas Toast 7.99
- BBQ Pulled Pork** Slow-smoked in house and topped with pickle slices and the chef's family BBQ sauce on a traditional soft bun 6.99
- Greek Gyro** Thinly shaved seasoned beef and lamb wrapped in a pita with feta cheese, red onions, shredded lettuce, and a traditional tzatziki sauce 7.99

Whole Plates

- Hibachi Lunch** Assorted vegetables and your choice of meat grilled together on the flat-top and served with Japanese white (yum yum) sauce and basmati rice *Try it with fried rice for 1⁵⁰.*
Steak, Scallops, Salmon, or Seared Tuna 10.99 Chicken 8.99 Shrimp 9.99
- Ahi Tuna Tacos** Blackened grilled tuna, Asian sambal slaw, and wasabi sour cream in two soft taco shells served with one side *Available hot, medium, or mild* 9.99
- Blackened Mahi-Mahi** A fresh fillet blackened on the grill, topped with a refreshing mango salsa and a drizzle of honey-key lime sauce, and served with your choice of one side 10.99
- General Tso's Chicken** A Chinese restaurant favorite everywhere...fried chicken slathered in a sweet and spicy chile sauce and served with basmati rice, steamed broccoli, grilled pineapple, and sautéed onions and peppers 9.99 *Choose mildly spicy or very hot. Try it with fried rice for 1⁵⁰.*
- Grilled Fajitas** Chicken, steak, or shrimp—or all three—grilled with onions, bell peppers, and mushrooms and served with flour tortillas, guacamole, sour cream, lettuce, tomato, and pico de gallo
Steak 10.99 Chicken 8.99 Shrimp 9.99

on the side

Garden Salsa Sun Chips, Fresh Fruit, Fried Okra, Black-eyed Peas, Green Beans, Chips & Salsa, Curly Fries, Homemade Fries, Potato Salad, Sweet Potato Casserole, Sweet Potato Fries 1.99

Side House Salad, Side Caesar 2.99

Beverages

Coke, Diet Coke, Coke Zero, Sprite, Mr. Pibb, Mello Yello, Lemonade, Fanta Orange, Iced Tea, Hot Tea, Regular or Decaf Coffee 1.99

Half 'n' Half Plates

7.99

Cup of Soup and Half Salad

OR

Cup of Soup or Half Salad and Half Stacked Plate

Soups

French Onion
Creamy Tomato

Salads

Craig's
Greek
House
Plates' Caesar

1-Trip Salad Bar (\$1)

Stacked Plates

BBQ *served open face*
Chicken Salad *reg. or toasted*
Classic Cuban
Esperanza Turkey Pita
Greek Gyro
Grilled Turkey Reuben
Grilled Cheese
Pot Roast

To help cover non-food costs associated with serving guests, there will be a \$1.50 service charge for all split entrées.

Health Board Advisory: Consuming raw or undercooked foods such as meat, fish, or eggs which may contain harmful bacteria may cause serious illness or death.