

The 43rd Restaurant Lunch Menu

Appetizers

Fresh Steamed White Asparagus
covered with sliced tomatoes, basil and olive oil \$10.95

Shrimp or Chicken Quesadillas
with guacamole and hot sauce \$10.95

Soups and Salads

Karl's Seafood Gumbo or Soup of the Day \$5.50

Grilled or Blackened Filet of Salmon served over romaine lettuce garnished with tomatoes, and grilled zucchini, yellow squash and onions, with choice of dressing \$18.95

Traditional Chef Salad - chopped ham, turkey, cheddar cheese, provolone cheese, and tomato wedges over romaine and iceberg lettuce with your choice of dressing \$17.95

Orzo Pasta Salad orzo pasta with chicken and sun dried tomatoes, spinach, red bell peppers, olive oil and basil over lettuce, served with lime vinaigrette dressing \$17.95

The 43rd House Salad

fresh garden greens garnished with tomato, red onion, cucumber and pepperoncini \$5.50

Sandwiches

The 43rd Club Sandwich with ham, turkey, cheddar cheese, bacon, tomatoes and lettuce, served with kettle chips \$11.95

Pan Fried Jumbo Shrimp Po-Boy with tartar sauce, lettuce, tomatoes and pickles served with oven fries \$11.95

Entrées

Grilled Chicken Breast Monterrey covered with fresh tomatillo sauce and Monterrey Jack cheese, served with curry rice and fresh mixed vegetables \$17.95

Grilled Twin Tournedos of Beef with bordelaise sauce and mushrooms, served with mixed vegetables and rosemary potatoes \$18.95

Pan-fried Rosemary Jumbo Crab Cakes with chardonnay wine sauce, served with curry rice and carrots, broccoli and cauliflower \$18.95

Sautéed Jumbo Shrimp a la "Diablo" in spicy chipotle sauce served with curry rice, carrots, cauliflower and broccoli \$18.95

Grilled Filet of Salmon with sun-dried tomatoes, basil and olive oil served with carrots, cauliflower, broccoli and oven brown potatoes \$18.95

Slice Roasted Pork Loin topped with brown sauce and mango chutney jelly served with oven brown potatoes, carrots, cauliflower and broccoli \$17.95

Sautéed Pieces of Beef Tenderloin al "Albanil" peppers, onions, tomatoes, sliced mushrooms, Jalapenos, spinach and bacon served over white rice \$18.95

Grilled Filet of Amberjack Fish covered with papaya, cilantro relish served with oven brown potatoes, carrots, cauliflower and broccoli \$18.95