

5/19/12



## SOUPS & SIDES

### Soups of the Day – Priced Daily

**Our Own French Fries**..... \$4.50  
Hand-cut Idaho Potatoes, served piping hot with Mediterranean Sea Salt.

## SALADS

**Loretta House Salad** ..... \$5.95  
Mesclun Greens tossed in a White Balsamic Honey Vinaigrette finished with toasted Pecans, dried Cranberries and fresh shaved Parmesan.

**Grilled Romaine** ..... \$7.95  
Seasoned halved Romaine, Olive Oil rubbed and grilled, served with fried Garlic Croutons, house made Gorgonzola Dressing and garnished with a tangy Bermuda Onion Jam.

**Classic Caesar**..... \$6.95  
Crisp Romaine tossed in house Caesar Dressing with grated Parmesan and Garlic Croutons.

**Chicken Quesadilla Salad**..... \$7.50  
With a Lime Mustard Vinaigrette, Cumin Sour Cream, Roasted Poblano Tomato Salsa and Baby Arugula.

**Add Chicken \$2.95 or Shrimp \$5.95 to any of our Salads**

## BURGERS

**WhattaBurger** ..... \$7.95  
**All natural, grass fed, humanely raised on Northeast family farms. NO hormones, NO steroids.**

**Loretta Burger**..... \$8.95  
Herb roasted Roma Tomatoes, topped with Gorgonzola and finished with grilled Bermuda Onions.

**Smokehouse Burger** ..... \$9.95  
House Smoked Cheddar with barbecued Onions and Applewood Bacon.

## SANDWICHES

**Roast Turkey** ..... \$7.95  
Fresh oven roasted Turkey served with Cranberry Chutney, Whole Grain Mustard Aioli, Lettuce and Tomato on Whole Grain Bread.

**Grilled Portabella Sandwich** ..... \$7.50  
Grilled Marinated Portabella Mushrooms, Served on Toasted Brioche with Nut-free Basil Pesto, Fresh Mozzarella, Lettuce and Tomato.

**Smoked Ham and Arugula Panini**..... \$8.50  
Thinly sliced smoked Ham crispy Arugula with a creamy Brie Spread pressed in Tuscan Sour Dough Bread.

**Pecan Chicken Salad Wrap**..... \$7.50  
Chicken breasts are seasoned, grilled and chilled, then tossed with dried Cranberries, Scallions, Pecans and a Maple Dijon Aioli, served in an Herb Wrap or over Baby Greens.

**Pulled Pork**..... \$6.50  
Fresh Pork Shoulder is hand-seasoned and slowly smoked in our own, in-house smoker until reaching fall-apart-but-still-moist barbecue nirvana.

**All sandwiches are served with a half barrel-cured pickle and chips.**

## TODAY'S LUNCH SPECIALS

### Soups:

**Chicken and Andouille Gumbo**  
Cup ..... \$4.50  
Bowl ..... \$5.95

**Curry Sweet Potato**  
Cup ..... \$3.50  
Bowl ..... \$4.95

**Shrimp Po'Boy** ..... \$9.95  
Golden Fried Shrimp on a Sub Roll with Lettuce, Tomato, and a Side of Spicy Aioli.

**Flat Iron Steak Caesar** ..... \$8.95  
Marinated Flat Iron Steak grilled and wrapped with our House Caesar Salad.

**Hot Pastrami Sandwich**..... \$7.95  
A Sauté of Smoked Pastrami and Shiitake Mushrooms topped with Swiss Cheese and Dijon Mustard on Rye Bread.

**Greek Salad** ..... \$7.95  
Kalamata Olives, Feta Cheese, and Roasted Tomatoes served over Mixed Greens with House Vinaigrette.

Consuming raw or under-cooked meat may taste good and be juicy,  
but increases the risk of foodborne illness.

Please inform your server if you or anyone in your party has a food allergy.