



**September 14<sup>th</sup> – September 28<sup>th</sup>**

**Lunch Menu**

(No Split Plates)

Two Course Lunch \$13 (Tax and Gratuity not included)

Add a cup of soup, side salad, or glass of Copper Ridge House Wine for \$3

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**1<sup>st</sup> Course – Choice of One**

**Grilled Chili Lime Chicken Fajita Salad**

Crisp Chopped Romaine, Roasted Peppers and Onions, Tomatoes, and Marinated Grilled Chicken finished with a Chili Lime Vinaigrette and Crispy Tortilla Strips

**Pressed Cuban**

Home Made Marinated Pulled Pork, Ham, Salami, Swiss cheese, Mayo and Mustard in a Traditional Cuban Bread

**Grilled Steak Quesadilla**

Sliced Ribeye Steak, Peppers, Onions, Cheddar Jack Cheese Served with Lettuce Pico de Gallo and Chipotle Aioli on the Side

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**2<sup>nd</sup> Course – Choice of One**

Key Lime Pie

Chocolate Chip Brownie A La Mode

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**September 14<sup>th</sup> – September 28<sup>th</sup>**

**Dinner Menu**

(No Split Plates)

Three Course Dinner \$25 (Tax and Gratuity not included)

Add a glass of Copper Ridge House Wine for \$3

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**1<sup>st</sup> Course – Choice of One**

**Soup Du Jour** – A Cup of our Homemade Soup

**Side Salad** – Garden or Caesar

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**2<sup>nd</sup> Course – Choice of One**

**Cajun Style Blackened Snapper**

Blackened Snapper Filet topped with a Mango Chutney served with House Vegetables and Choice of Side

**Veal Marsala**

Tender Veal sautéed in a Marsala Wine and Portobello Mushroom sauce served with Rice

**Sweet Chili BBQ Shrimp Kabobs**

Two skewers with Jumbo Shrimp, Red and Green Bell Pepper, Red Onion, and a Mushroom Cap over a bed of Rice

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**3<sup>rd</sup> Course – Choice of One**

Key Lime Pie

Chocolate Chip Brownie A La Mode

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