



2 Course Lunch Menu \$17 plus Tax & Gratuity ~ 11AM – 3PM  
Select either a first or third course and select a second course.  
No sharing or substitutions please.

Start Let's Eat Englewood off right with Mark Knauf's specialty Margarita!

Mark's Margarita: Patron Silver, Patron Citronge Orange Liqueur, lime juice, splash of orange juice, topped with a Grand Marnier floater. 14<sup>5</sup>

### First Course

#### **Burnt Ends Pork Belly**

Crispy slow roasted Berkshire pork belly, roasted beets with our house BBQ sauce, served over sweet heat cabbage slaw and finished with sesame seed, piquanté and chives.

#### **Beer Cheese & Crab Soup**

Add \$3 to upgrade to a bowl

#### **St. Croix Berry Crab Salad**

Sweet dried cranberries added to our house special crab salad, over a mix of artisan & romaine lettuce with raspberries, blueberries, strawberries, pineapple, candied pecans and drizzled with raspberry vinaigrette.

#### **The Xavier Sweet Heat Shrimp**

Fresh Wild Pink Bay Shrimp lightly breaded, fried to perfection then tossed in a Thai chili mayo sauce.

### Second Course

#### **Cobia Tacos**

Fresh Open Blue Cobia lightly blackened with a Tropical Kiwi Pico de Gallo, shredded cabbage, and Mango remoulade in flour and corn tortillas. With a fresh arugula salad & house made rainbow tomato chow chow. (Add a third taco for \$3.50)

#### **Go Coconuts for Mary Smedley's Sensational Shrimp Salad**

Fresh pink shrimp hand-breaded with fresh coconut, avocado, candied pecans, grilled pineapple and strawberries placed over a blend of romaine and artisan lettuce. Served with a Pina Colada dressing.

#### **Southern Roasted Pork Sandwich**

Fresh Cheshire Pork Butt slow roasted for 8 hours. Topped with roasted tomato jam, garlic sautéed spinach, peppers, onions & melted provolone cheese. Served on a hoagie roll with French fries.

#### **Caribbean Jerk Shrimp**

Wild Caught Fresh Pink Shrimp seasoned with jerk spices and sautéed with tomatoes, mushrooms and piquante peppers. Served over romesco sauce, ciabatta toast points and our island rice.

#### **Salad Trio**

Scoops of our Cranberry Chicken Salad, cold Quinoa Salad and St. Croix Crab Salad, served on a bed of romaine & artisan lettuce, with our house sweet & sour vinaigrette and homemade crackers.

### Third Course

#### **S'mores Budino**

#### **Blackberry Crumble**



3 Course Dinner Menu \$32 plus Tax & Gratuity ~ 3:30PM - Close

Select one from each course.

No sharing or substitutions please.

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Mark's Margarita: Patron Silver, Patron Citronge Orange Liqueur, lime juice, splash of orange juice, topped with a Grand Marnier floater. 14<sup>5</sup>

### First Course

#### The Xavier Sweet Heat Shrimp

Fresh Wild Pink Bay Shrimp lightly breaded, fried to perfection then tossed in a Thai chili mayo sauce.

#### Burnt Ends Pork Belly

Crispy slow roasted Berkshire pork belly and roasted beets with our house BBQ sauce, served over sweet heat cabbage slaw and finished with sesame seed, piquanté and chives.

#### Rock Island Salad

Our house salad with romaine and artisan lettuce, diced tomatoes, cheddar cheese, red onions & candied pecans.

#### Beer Cheese & Crab Soup

### Second Course

#### St. Vincent Barramundi

Fresh Caribbean Barramundi, blackened and pan seared to perfection. Served over roasted plantains, broccoli, piquanté peppers and romesco cauliflower and finished with a creamy salsa verde.

#### Caribbean Jerk Steak Tips

Est.8 Beef seasoned with jerk spices and sautéed with tomatoes, mushrooms and piquante peppers. Served over romesco sauce, ciabatta toast points and boursin herb mashed potatoes.

#### Stir Fry Cobia

Fresh Open Blue Cobia grilled and hand rubbed with our house jerk spices, served atop a Caribbean inspired stir fried rice, mixed vegetables and finished with a sweet chili sauce.

#### Southern Pork Ribeye

Berkshire Pork Ribeye Recado Negro seasoned and grilled to perfection and topped with chimichurri served with roasted Brussel sprouts, tossed with bacon jam and pickled mustard seeds.

#### Cashew Chicken Linguini

Fresh Joyce Farms Chicken Breast Grilled to perfection then placed over our homemade sweet chili cashew linguini & roasted mushrooms and onion petals.

### Third Course

#### S'mores Budino

#### Blackberry Crumble