



SEPTEMBER 11TH – 25TH 2025

2 Course Lunch Menu \$20.00

11:00 AM - 4:00 PM

First Course

Select 1

- French Onion Soup
- Corn Chorizo Chowder
- Tortilla Soup
- House or Caesar Salad
- Mexican Street Dip
- Fried Calamari

Second Course

Select 1

(All lunch items served with French fries)

- Ultimate BLT' White bread, lettuce, tomato maple chile bacon and sriracha mayo
- Waverly Greek Salad' Homemade croutons, cucumbers, capers, red bell peppers, green bell peppers, arugula, cherry tomatoes, red onions and Dijon mustard dressing.
- Baja tacos with tempura cod, purple cabbage, peach Pico and Chipotle aioli.
- Bistro chicken salad wrap
- Pulled Pork roll topped with house slaw

Pete's Po Boy Taco's. Fried Oysters atop lettuce, tomato and our signature aoli sauce, served on soft shell tacos. (Enjoy it Pete's way)



3 Course Dinner Menu for \$39.00 4pm. – Close

First Course

- House / Caesar Salad
- Corn Chorizo Chowder
- Tortilla Soup
- French Onion Soup
- Bruschetta
- Mexican Street Dip

Second Course

- Pork tenderloin over Rosemary potatoes, topped with cranberry wine sauce.
- Arugula pesto over gemelli pasta with crispy prosciutto.
- Spinach stuffed chicken breast with cream cheese, wrapped in bacon accompanied with rice pilaf and lemon butter sauce.
- Linguine and clams sautéed in olive oil, white wine, spinach and roma tomatoes
- Flatiron steak with green beans and mashed potatoes topped with red wine demi glaze
- Lobstah A La Petah. Lobster ravioli over vodka sauce served with roasted asparagus.

Third Course

- Red Velvet Cake - Brownie - Lemon Bar