

APPETIZERS

Hummus Platter 8.99

Toasted Wheat Pita, Cucumbers and Tomatoes

Brie Platter 10.99

With French Bread, Cucumbers, Tomatoes and Grapes

Grilled Fish Taco 9.99

Grilled Mahi-Mahi with Red Cabbage, Chismol and Our Tangy White Sauce with Avocado and Cilantro.

Fried Fish Taco Baja Style 9.99

Battered & Fried Mahi-Mahi. Topped w/Cabbage, Chismol, Chipotle Cream Sauce & Cilantro

Blackened Shrimp Taco 9.99

Grilled and Served on Flour Tortilla. Topped with Red Cabbage, Chismol, White Sauce and Cilantro

Beer Battered Onion Rings 5.99

Chicken Fingers(2) and Fries 7.99

Mango Salsa and Tortillas Chips 5.99

With Guacamole 7.99

Zesty Chicken Wings 8pc 8.99

Fried with Homemade Blue Cheese Dressing

Coconut Shrimp 6pc 9.99

Served with Orange Marmalade Dipping Sauce

House Made Crabcake 12.99

Served with Corn Relish and Spicy Aioli Sauce

Basket of Fries 3.99

Fried Calamari 10.99

Fried Light and Crisp with Tomato Basil and Tartar Sauce

SOUP OF THE DAY BY THE BOWL 6.00

FRONT PORCH SALADS

White Albacore Tuna Salad 10.99

Made with Lemon Mayo, Carrots, Scallions and Parsley. Served with Greens and Fruit

Chicken Salad 10.99

Mixed w/ Mayo, Toasted Walnuts, Scallions, Celery, and Fresh Dill. Served w/ Greens and Fruit

Mango Curry Chicken Salad 10.99

Mayo, Mango Chutney, Green Apples, Golden Rasins, Scallions and Almonds. W/Greens and Fruit

Fresh Mozzarella, Tomato and Basil Salad 10.29

Cous-Cous 9.29

With Fresh Basil, Cilantro, Lime Juice, Red Onion, Yellow Raisins, Garbanzo Beans and Garden Greens

Southern Fried Chicken Salad 12.99

Garden Greens, Cucumbers, Tomato and Carrot with Breaded Fried Chicken Strips.
Served w/ Honey Mustard Dressing

Caesar Salad

Small 5.99 Large 9.79

with Tomatoes 1.00 with Grilled Chicken 4.00
with Grilled Tuna or Salmon 6.00 with Grilled Shrimp 5.50
Fried Calamari 4.00

Garden Salad

Greens, Cucumbers, Carrots and Tomatoes

Small 5.99 Large 9.79

Grilled Chicken Add 4.00 Grilled Tuna or Salmon Add 6.00
Grilled Shrimp Add 5.50
Fried Calamari Add 4.00

Front Porch Sampler 12.99

Grilled Chicken Add 2.00

Choice of Any Three Salads From Above

Mandarin Garden Salad 12.99

Greens with Carrots, Cucumbers, Tomatoes, Orange Slices,
Grilled Chicken, Sliced Almonds and Asian Noodles.
Served with Mandarin Sesame Ginger Dressing

Cobb Salad 12.99

Iceberg Lettuce with Roasted Chicken, Avocado, Tomato, Bacon
and Egg with Blue Cheese and Ranch Dressing

Front Porch Lunch Specials

Starting 12:00 Noon till 6:00 PM Daily

Steak Kabobs 18.99

Filet Mignon Wrapped in Bacon Skewered with Red Onion, Red Pepper and Shiitake Mushroom., Grilled. Served Over Bed of Orzo Salad and a Side of Tziki Sauce

Fresh Fish of the Day 16.99

Sauteed with Cumin and Fresh Lime. Served with Chismol our House made Salsa of Cucumbers, Peppers and Cilantro

Salmon 18.99

Grilled with Lemon, Garlic and Butter

Blackened Mahi-Mahi 18.99

Filet Sauteed with Lemon and Butter. Served with Side of our Mango Salsa

Mango Chutney Chicken with Curry 15.99

Grilled Boneless Breasts of Chicken w/ Mango Curry Sauce. Topped w/ Toasted Coconut and Cilantro

Sesame Chicken 15.99

Boneless Chicken Breast Marinated in Asian Spices. Lightly Fried with Panko Breading. Served with Coconut Rice, Mango Pineapple Chutney and Fresh Sauteed Vegetables

Meatloaf 14.99

Served with Crispy Potatoes, Fresh Succotash and Beef Jus

Spinach Lasagna 12.99

Baked with Layers of Spicy Tomato & Basil Sauce, Mozzarella, Ricotta and Fresh Spinach

Chicken Parmesan 15.99

Lightly Breaded Breast of Chicken Served Over Linguine w/ Spicy Tomato-Basil Sauce

Penne Pesto with Grilled Chicken 14.99

with Grilled Shrimp 16.99

Desserts 9

Espresso Panna Cotta
Chocolate Sauce & Biscotti

Coconut Flan
Mango & Mint Salsa, Coconut Cigarettes

Chocolate & Bourbon Gateau
Layered chocolate Mousse & Jim Beam Crème Brulee

House Made Doughnuts
Chocolate Chipotle, Raspberry, Lemon Curd

Daily Confectionary Plate
Selection of Pastry Chef's Specials

COFFEE, TEA & MILK

American Coffee (with free refills) 3.29
Iced Coffee 3.29
Espresso 2.99
Cappuccino 3.99
Iced Cappuccino 3.99
Café Con Leche 3.99
Café Latte 3.99
Soy Latte 3.99
Café Mocha 3.99
Hot Chocolate 2.99
Hot Tea 2.99
Iced Tea (with free refills) 3.29
Lemonade (with free refills) 3.29
Milk or Chocolate Milk 3.29
Soy Milk 3.79

FRESH SQUEEZED JUICES

Orange or Grapefruit Juice 3.99/5.29
Apple 3.99/5.29
Carrot 3.99/5.29
Veggie Blend 3.99/5.29

OTHER JUICES

Cranberry, Pineapple or Tomato Juice
2.99/4.29

WATER AND SODAS

Evian 6.00
Badoit Sparkling Water 6.00
Coke, Coke Zero, Diet Coke,
Sprite, Fanta Orange, and Ginger Ale (free refills)
3.29

WINES SPECIALS

SPARKLING WINE	GL
Zonin Prosecco, Italy	10
Domaine, Ste. Michelle Brut, WA	9
PINOT GRIGIO/PINOT GRIS	GL
Sycamore Lane, California 2011	8
Stellina di Notte, Italy	10
Terrazze della Luna, Italy	9
OTHER WHITE WINES	GL
SA Prum Essence, Mosel Germany 2010	9
Rose D'Anjou, sauvion, France 2010	10
White Zinfandel: Beringer, CA 2010	8
SAUVIGNON BLANC	GL
New Harbor, New Zealand, 2010	9
Aylin by Polkura, Colchagua, Chile	8
Sterling Vineyards, Napa Valley	10
CHARDONNAY	GL
Carbon Copy: by Bettet & Scholl, Monterey	10
Casa Silva Reserve, Colchaqua	10
Hogue, Columbia Valley: 2009	9
Sycamore Lane: California 2010	8
CABERNET SAUVIGNON/ CABERNET-BASED BLENDS	GL
Casa Lapostolle, Rapel, Chile: 2010	11
Wente, Livermore Valley: 2009	9
MALBEC ARGENTINA	GL
Colores del Sol, Mendoza: 2009	10
Terrazas, Mendoza: 2009	10
OTHER REDS	GL
Cotes-du-Rhone, Delas, France 2009	10
MERLOT	GL
Raymond Vineyards "R" Collection	10
Cellar No 8, California	10
PINOT NOIR	GL
Snap Dragon, California, 2010	8
Hon Nob, France	8
ZINFANDEL	GL
Rosenblum, California: 2010	11

DRINK SPECIALS 12.00

SUMMER GEORGIAN
A Refreshing Blend of Gentlemen Jack Whiskey, Fresh Muddled Mint and Blueberries with a Taste of Honey, Garnished with Mint and served on the rocks
BERRY BASIL LEMONADE
Perfect Blend of Smashed Blueberries, Strawberries and Basil Muddled with Fresh Lemon Juice, Mixed with Stoli Hot Vodka Served Straight Up.
HOT TAMALE MARTINI
Tanteo Jalapeno Tequila with Fresh Muddled Mango and Strawberries with a Dash of Tabasco. Not for the weak at heart.
SPICY GINGER MARTINI
Ketel One Citron Vodka, Fresh Ginger and Strawberries Muddled, with Sweet and Sour, and a Splash of Tabasco Adds a Hint of Warmth to this Delicious Sweet and Spicy Martini.
BLUEBERRY BASIL MARTINI
Cool Off with this Delectable Martini, Blueberries, Basil, Fresh Lime Juice and Ketel One Citron Vodka, Garnished with a Basil Leaf.
SPICY PASSION MARGARITA
Stoli Jalapeño Tequila, Passion Fruit Puree, Red Pepper Flakes, Fresh Jalapeños and Margarita Mix Served on the Rocks with a Salted Rim.
FRONT PORCH LEMON COOLER
Ketel One Citron Vodka Over Ice with Fresh Lemons and Mint,
WATERMELON MARTINI
Absolute Vodka, Fresh Watermelon Puree Served Chilled, Straight Up
GRAPEFRUIT SPLASH MARTINI
Saint Germaine Elderflower Liqueur, Ketel One Vodka, and Grapefruit, Chilled Served Straight Up Garnished with a Basil Leaf, Truly a Unique Take on a Classic.
FRONT PORCH FIERY PEACH
Hanger One Chipotle Vodka, Triple Sec, Peach Puree and a Splash of Grenadine

CRAFT BEERS

Monk in the Trunk, Organic Amber Ale Jupiter FL	8
Dogfish Head 60 Min IPA, from Milton DE	9
Stone IPA, North County San Diego	10
Blue Point Brewing Co. Toasted Lager, Patchogue NY	8
McGovern's Oatmeal Stout ,Belfast ME	9
Holy Mackerel Special Golden Ale, Ft Lauderdale FL	10

HAPPY HOUR \$5 @ 5:00

Daily: 4—7

PIGS EARS AND PORK RINDS	5	GRILLED FISH TACO	5
Chipotle Spiced Pig Ears and House Made Pork Rinds		Mahi Mahi on a Flour Tortilla with Red Cabbage, Chismol with Our Tangy White Sauce with Avocado and Cilantro.	
CALAMARI	5	FRIED FISH TACO BAJA STYLE	5
Served with our Tartar and Fresh Tomato Basil Sauce		Battered and Fried Mahi Mahi on a Four Tortilla with Red Cabbage, Chismol, Chipotle Cream Sauce and Cilantro	
ASIAN CHICKEN WINGS	5	BLACKENED SHRIMP TACO	5
Sweet Chili Sauce and Cucumber Salad		Blackened and Grilled Shrimp on a Flour Tortilla with Red-Cabbage, Chismol, White Sauce and Cilantro	
VEGGIE GRILLED FLATBREAD PIZZA	5	CRISPY JERK PORK BELLY TACO	5
Seasonal Vegetables with Our Spicy Habanero Sauce		Jerk Spiced Pork Belly Served on a Flour Tortilla with Scallions, Cilantro and Lime Crème Fraîche	
MARGARITA GRILLED FLATBREAD PIZZA	5	PULLED PORK TACO	5
House Made Tomato Sauce with Mozzarella and Fresh Torn Basil		Fudge Farms Pork Shoulder with Black Bean Salsa	
SHORT RIB GRILLED FLATBREAD PIZZA	5		
Slow Braised Short Ribs, Blue Cheese, Carmalized Onions			

SANDWICHES

Served w/ Your Choice of Cous Cous, Pasta Salad, Fruit, French Fries or Chips.
Add 1.25 for Swiss, Pepper Jack or Cheddar. Add 1.75 for Brie, Goat Cheese or Fresh Mozzarella.

Philly Cheesesteak Sandwich 11.99

Shaved Sirlion, Jack Cheese w/ Grilled Onions and Bell Peppers on French Roll

Grilled Georgia Turkey Rubin 11.29

Turkey, Swiss Cheese, House Made Cole Slaw, 1000 Island Dressing on Marble Rye

Grilled Turkey Meatloaf Sandwich 10.99

Topped with Pepper Jack Cheese and Chipotle Ketchup On Marble Rye

Southern Fried Chicken Sandwich 10.99

Sesame Seed Battered Chicken Breast Served with Dill Pickles, Lettuce and Mayo

Front Porch Club 10.99

Turkey, Bacon, Swiss, Cheddar, Lettuce and Tomato With Avocado add 1.00

Grilled Chicken Club 11.99

Bacon, Swiss, Cheddar, Lettuce and Tomato

Grilled Salmon Sandwich 12.99

with Lemon Mayo

Grilled Blackened Mahi-Mahi Sandwich 12.99

Served with Lemon Mayo

Crab Cake Sandwich 12.99

With lettuce and Spicy Aioli

Grilled Chicken with Hummus and Cucumber 11.29

Grilled Brie on Rye with Apple Butter 8.99

Grilled Cheese 5.99

with Bacon & Tomato 8.99

WRAPS

Caesar Chicken Wrap 10.79

Grilled Chicken Tossed with Parmesan Cheese and our Caesar Dressing. Served in a Spinach Tortilla

Mexican Wrap 10.79

Turkey, Bacon, Cheddar, Swiss and Lettuce Wrapped in a flour Tortilla and Grilled. Served with a Side of Sour Cream and Salsa

Fried Chicken Club Wrap 10.99

Fried chicken Tenders, Bacon, Pepper Jack Cheese, Lettuce, Tomato and Ranch Dressing

BURGERS

Daily Fresh Ground Angus Beef Grilled and Served on a Sesame Onion Roll with Your Choice of Cous-Cous, Pasta Salad, Fresh Cut Fries or Fruit

The Porch Burger 10.99

Grilled 8 oz. Angus Beef Patty

The Porch Burger Delux 11.99

with Cheddar Cheese, Bacon and Sauteed Mushrooms.

Pizza Burger 11.99

With our Tomato Basil Sauce and Mozzarella Cheese

Turkey Burger 10.99

Served with Tomatoes and Red Onions.

California Burger 11.99

Turkey Burger with Mozzarella and Guacamole

Sliders 10.99

Mini Burgers(3) on Mini Buns with Chipotle Ketchup

Pork BBQ Sliders 10.99

Mini BBQ's(3) on Mini Buns Topped with Our House made Cole Slaw

LITE DELITE 10.99

1/2 Sandwich(Turkey, Ham, Chicken Salad, Tuna Salad, Curry Chicken Salad or Brie)
Served with a Cup of Soup and your choice of Pasta Salad, Cous-Cous, French Fries or Fresh Fruit

FOOD FOR THE VEGETARIAN AND

THE ALMOST VEGETARIAN

Veggie Burger 10.99

with Goat Cheese 11.99

In Whole Wheat Pita. Made with Vegetables, Grains, Nuts and Seeds.

Served with Fresh Cucumbers, Carrots, Onion, Tomato and Green Miso Dressing

Hummus in Pita 9.99

Our Freshly Made Hummus Served in Whole Wheat Pita, with Cucumbers, Carrots, Onion and Tomato

Black Bean Burrito 8.99

with Grilled Chicken 10.99

Flour Tortillas Stuffed with Black Beans and Rice. Topped with Cheddar Cheese, Pepper Jack, Red Onions, Lettuce and Tomato

Chicken and Hummus Platter 12.79

Two Grilled Chicken Breasts Served with a side of Hummus, Garden Greens and Pita

Grilled Chicken Platter 12.79

Two Grilled Chicken Breasts Served with Rice, Avocado and Our House Made Salsa