

Appetizers

Grilled Shrimp Cocktail • \$7.50

Six grilled shrimp with chilled horseradish comeback

Crab Cake • \$8.00

Gulf Coast style served with comeback

Bruschetta • \$6.25

Italian classic with marinated Roma tomatoes

Cup of Soup • \$2.50

Creamy tomato basil

Grilled Ravioli • \$8

5 cheese filled ravioli served with house creamy tomato sauce

Bruschetta with Crab Meat • \$8.75

Focaccia Bread with Olive Oil • \$4.50

Lunch Salads

Garden \$5.75

Turkey & Ham, Grilled Chicken or Pimento Cheese Chef \$7.75

Mixture of romaine hearts and spring mix topped with Roma tomatoes, green and black olives, feta cheese, parmesan, red onions, carrots, cucumbers and croutons. Garnished with a pepperoncini & deviled egg.

Caesar \$5.75

Chicken Caesar \$7.75

Shrimp Caesar \$8.75

Romaine hearts tossed with croutons, fresh parmesan and homemade Caesar dressing

Pasta Salad \$5.75

Chicken Pasta \$7.75

(Chicken not breaded on any lunch salads)

Choice of bowtie or rotini on a bed of spring mix and romaine hearts

Paninis

#1 Ham \$5.25

Cream cheese, fresh basil, Roma tomatoes

#2 Roast Beef \$5.25

Roasted bell peppers, provolone cheese, horseradish mayo

#3 Turkey \$5.99

Fresh mozzarella, Roma tomatoes, pesto mayo

#4 Ham \$6.25

Salami, fresh mozzarella, olive salad, roasted bell peppers, pesto mayo

#5 Ham \$5.99

Gouda cheese, Roma tomatoes, Dijon mustard

#6 The Elvis \$4.50

Peanut butter, bananas, roasted peanuts

#7 Veggie \$4.50

Roma tomatoes, fresh mozzarella, olive salad, pesto mayo

#8 Turkey \$5.99

Cream cheese, sun-dried tomatoes, fresh basil

#9 THE #9 \$6.25

Turkey, fresh mozzarella, Roma tomatoes, olive salad

#10 Chicken Pesto \$5.99

Pesto cream cheese, sun-dried tomatoes, spring mix

#11 Home-made Pimento Cheese \$5.25

Applewood smoked bacon, Roma tomatoes, lettuce

#12 Mia Portabella \$5.99

Fresh mozzarella, Dijon mustard, olive salad

#13 Meatball \$5.99

Fresh Mozzarella, Tomato Marinara

#14 Pork Tenderloin \$6.25

Provolone, Cranberry Mayo & Red Onions



ToGo Menu

904B E. Fortification St.
Jackson, MS 39202

(601) 352 • 2002

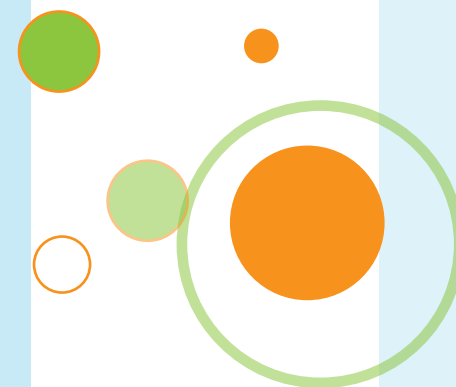
Hours:

Monday - Thursday

11 am - 8:30 pm

Friday - Saturday

11 am - 9 pm



Salads

Entree Chicken Caesar • \$12

Breaded chicken breast on bed of romaine hearts tossed with our homemade Caesar dressing

Seafood Chopped Salad • \$16

Chopped mesclun mix tossed with champagne vinaigrette, topped with grilled shrimp and ice cold crab

Crab Cake Caesar • \$12

Crab Cake over romaine lettuce drizzled with our Caesar dressing

Entree Shrimp Caesar • \$12

Grilled Gulf shrimp on a bed of romaine hearts tossed with our homemade Caesar dressing

Grilled Tuna Steak Salad \$16

7oz grilled tuna steak on a bed of spring mix topped with red onions, cucumbers, feta cheese and served with champagne vinaigrette

Entree Garden \$8

Entree Turkey and Ham, Grilled

Chicken or Pimento Cheese Chef \$10

Mixture of romaine hearts and spring mix topped with Roma tomatoes, green and black olives, feta cheese, parmesan, red onions, carrots, cucumbers and croutons. Garnished with a pepperoncini & deviled egg.

Ask about Daily Dessert Specials!

Entrees

All entrees served with a side salad

Loose Meat Spaghetti • \$13

Traditional Bolognese sauce with spaghetti noodles tossed in olive oil and fresh basil

Spaghetti & Meatball • \$11

Our spaghetti plate topped with a jumbo meatball

Shrimp Pesto Pasta • \$16.50

Fettuccine tossed with our house pesto sauce & grilled Gulf Coast shrimp

Seafood Pasta • \$18

Fettuccine tossed in a light garlic butter sauce with fresh grilled Gulf shrimp, crab, red bell peppers, basil

Crab Cakes • \$19

Plated with potato medley, grilled asparagus & caramelized onions

Grilled Tilapia • \$16

Served with potato medley, grilled veggies & finished with maitre'd butter

Spaghetti \$9

Spaghetti noodles tossed with fresh basil and creamy tomato sauce

Shrimp Risotto • \$18

Grilled shrimp over a bed of Parmesan basil risotto & grilled asparagus

Chicken Parmesan • \$14

Creamy tomato sauce served with spaghetti and topped with breaded grilled chicken with melted fresh mozzarella

Red Fish Maitre'd • \$25

Red Fish topped with crab meat and a mushroom maitre'd butter sauce served with Parmesan basil risotto, grilled asparagus and veggies

Manuel Manicotti \$15

Four Cheese blend with italian sausage wrapped in a pasta shell

Lasagna \$14

Homemade lasagna with our four cheese blend and a light bolognese sauce

Ravioli \$16

8 cheese filled ravioli served topped with tomato sauce

Sides

Creamy Tomato Bisque Cup with crackers. \$2.50

Bowl with Focaccia \$4.99 • Side Salad \$3.75

Pasta Salad \$1.75 • Chips \$0.99

Deviled Egg \$0.60 • Meat Ball \$1.99

Cup of Pimento Cheese & Crackers \$5.25

Party Menu

Panini Pie \$24.99

an Italian sandwich platter made on our fresh baked Focaccia round bread, stuffed with over a pound of meat and cheese

Gallon Pasta Salad \$24.99

1/2 Gallon Pasta Salad \$12.50

Gallon of Tea \$5.00

Deviled Eggs by the Dozen \$6.50

For catering orders please allow 24 hours notice.

Drinks

Fountain Sodas \$1.50 • Iced Tea \$1.50

Bottled Water \$1.50 • Coffee \$0.75

Beer

Budweiser, Bud Light, Bud Light Lime, Czechvar, Michelob Ultra, Shock*Top and AmberBoch