

# Lunch Menu

## 11:30am—4pm

### APPETIZER

#### **Hot N' Cold Shrimp Cocktail**

Chilled Prawns, Bay Shrimp, Chipotle Lime Aioli,  
Cilantro Lime Cocktail Sauce | 13.00

#### **Deep Fried Artichoke Hearts**

Hand tossed in house seasoning, Ranch Dressing | 9.50

#### **Deep Fried Portobello Mushrooms**

House prepared Ranch Dressing | 10.00

#### **Bangkok Shrimp**

Hand tossed in house seasoning,  
sweet chili sauce | 13.50

### SALADS

#### **Caprese Salad**

Mozzarella, spinach, tomatoes, artichoke hearts,  
shaved ham, cucumber, black olives, pesto,  
balsamic reduction, sea salt | 15.50

#### **Golden Temple**

Battered & deep-fried shrimp seasoned w/our  
sweet chili sauce, spinach, jicama, carrots,  
cucumber, mandarin oranges, cashews | 16.50

#### **Bourbon Street**

blackened filet of salmon, romaine, cucumber,  
tomatoes, house croutons, corn, sweet onions, mango |  
15.50

#### **Chopped & Loaded**

Chargrilled chicken, field greens, tomatoes,  
carrots, olives, cucumbers, radishes, cheddar cheese, house  
croutons | 14.50

#### **Asian Chopped Chicken Salad**

Chargrilled chicken, spinach, edamame, carrots,  
Tortilla strips, cilantro, black sesame seeds,  
Peanut ginger vinaigrette | 14.50

### PASTA

#### **Florentine Pasta**

Linguine, tomatoes, spinach, black olives,  
Artichokes, garlic, olive oil,  
fresh grated parmesan | 15.00

### BEEF

#### **Ribeye Steak (12oz.)** ~Served cooked to order~

Hand cut, chargrilled & accompanied by  
House Salad & Rice | 28.50

### BURGERS, ETC...

#### **Desert Bleu Burger** ~Served cooked to order~

Bleu cheese crumbles, caramelized onions, lettuce,  
tomatoes, red pesto aioli | 14.50

#### **Original Burger** \* ~Served cooked to order~

Lettuce, tomato, onion, pickles, 1000 island | 12.50

#### **The Motherlode** \* ~Served cooked to order~

Smoked bacon, frizzled onions, fried jalapenos,  
cheddar cheese, prickly pear BBQ sauce | 15.50

#### **Hickory Chicken**

Grilled chicken breast, hickory smoked bacon,  
swiss cheese, tomato, lettuce,  
prickly pear BBQ sauce | 14.50

#### **Santa Barbara Portobello Burger**

Chargrilled portobello mushroom, toasted roll,  
Caramelized onions, roasted red bell peppers,  
Manchego cheese, red pesto aioli | 13.00

#### **The Neptune**

Hand battered & deep-fried cod, spicy slaw,  
tomato, house-made tarter sauce | 15.50

#### **The Rogue Turkey**

Oven baked turkey, focaccia, roasted red peppers,  
Lettuce, swiss cheese, garlic aioli | 15.50

### FISH

#### **Alaskan Salmon Brochettes**

Chargrilled fresh wild salmon brochettes,  
peppers, onions with salad & rice | 17.50

#### **Shrimp, Chips & Slaw**

Hand dipped in house seasoning,  
deep-fried & accompanied by French Fries  
& Coleslaw | 16.50

#### **Cod, Chips & Slaw**

Hand dipped in house seasoning,  
deep-fried & accompanied by French Fries  
& Coleslaw | 13.50

We are required by the health department to inform you that consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

Although we take every precaution, there is a possibility that your selection may come in contact with a non-gluten free or other allergen food item

20% gratuity will be added to parties of 6 or more split plate charge \$4

Cork & Catch reserves the right to refuse service to anyone