

HUMPHREYS



LUNCH

SMALL PLATES

TRUFFLED MACARONI AND CHEESE 8

Truffled four cheese macaroni, oven roasted Roma tomatoes, grilled spring asparagus.

THAI CHICKEN TACOS 10

Crisp eggroll taco shell, filled with Thai spiced chicken salad, Asian tangerine and pear salad with a honey sesame dressing.

SALADS

SALMON SALAD 12

Thin strips of pan seared fresh Atlantic salmon, served over baby mixed greens, tossed with a honey lime cilantro dressing and garnished with medallions of grilled eggplant and a roasted pepper relish.

HUMPHREYS COBB SALAD 11

Diced avocado, chicken, seasonal tomato, English cucumbers, bacon, eggs and bleu cheese, placed over fresh mixed greens.

SEA BASS SPINACH SALAD 13

Grilled lemon peppered Pacific Sea Bass, baby spinach, fresh strawberries with wasabi ginger dressing.

LAMB CHOP SALAD 15

Charbroiled rosemary and garlic marinated Australian lamb chops on a, grilled vegetable salad with baby mixed greens tossed with balsamic vinaigrette.

SANDWICHES

CLASSIC CLUB 10.5

Breast of turkey, applewood smoked bacon, avocado, lettuce and tomato all layered between three pieces of toasted 12 grain whole wheat bread. Choice of French Fries or Cole Slaw.

SOUP & 1/2 CLUB SANDWICH 9

Choice of Humphreys own Cajun Corn Chowder with shrimp or Soup Du Jour, served with half of a Club sandwich.

TURKEY SANDWICH 10

Oven roasted turkey breast, gruyere cheese, Roma tomato, horseradish aioli on a ciabatta bun. Served with truffled purple potato salad.

FILET MIGNON BURGER 15

Grilled seasoned ground filet mignon, bacon onion compote with cheddar and bleu cheeses on a sourdough sesame bun. Served with sweet potato fries.

LUNCH

VEGETARIAN INDULGENCE 15

Marinated Portobello mushroom, grilled with goat cheese saffron croquette, steamed asparagus, sautéed artichokes and, finished with a tomato, basil Pinot Grigio reduction.

QUICHE AND SALAD 14

Prociutto, leek and Fontina quiche accompanied with an asparagus Roma tomatoe salad, herb vinaigrette and shaved Asiago.

TASTE OF SAN DIEGO 15

Sautéed Mexican white shrimp, dijon marsala chive sauce, basil and pine nut infused whipped potatoes.

FRENCH ASIAN TOMBO 15

Flash grilled Hawaiian Tombo, sautéed leeks and Shitake mushrooms with wasabi and opal basil beurre blanc.

STUFFED CALAMARI 15

Pacific calamari filled with wild mushrooms, sundried tomatoes and ricotta cheese accompanied by saffron shallot rice and a Meyer lemon thyme sauce.

SALMON FLORENTINE 14

Grilled Atlantic salmon with feta cheese and sun-dried tomato pesto sauce, accompanied with fresh herb couscous.

CHICKEN FETTUCCINI 13

Charbroiled sage infused free range chicken and fresh fettuccini tossed with a gorgonzola walnut cream sauce.

NEW YORK 16

Charbroiled petite choice New York steak, with an oriental BBQ glaze, tempura shrimp, grilled Maui pineapple with a wasabi drizzle.