

# Lunch Menu

## SALADS

**Cobb Salad** \$9.25  
Topped with sliced herb-roasted chicken, bacon, boiled egg, heirloom grape tomatoes and blue cheese crumbles

**Arcadian Lettuce Blend** \$8.75  
With heirloom grape tomatoes, cucumber, onion and carrots, topped with your choice of chicken, tuna, OR shrimp salad

**Arcadian Lettuce Blend** \$4.50  
Arcadian lettuces, topped with heirloom tomatoes, European cucumbers, shredded carrots, and feta cheese

## ENTRÉES\*

**Chicken Florentine Crêpes** \$7.50  
Topped with a creamy mushroom Béchamel sauce

**Beef Burgundy Crêpes** \$8.50  
Roast beef slices topped with caramelized mushrooms and onions and a Burgundian beef stock reduction

**Shrimp 'n Grits** \$9.50  
Fried Gouda cheese grits cake, topped with fresh shrimp in a creamy Béchamel sauce

**Sesame-Ginger Chicken** \$8.00  
Breast of chicken on a bed of kale slaw

**Sesame Crusted Ahi Tuna** \$12.00  
Sushi grade, served on a bed of kale slaw

## SIDES

**Desserts change daily!** Ask!  
\*1 side WITH sandwich or entrée \$1.00  
**Rutabaga Fries** \$2.50  
**Fresh Cut Fries** \$2.25  
**Vegetable of the Day** \$2.25  
**Deviled Egg Potato Salad** \$2.00

## SANDWICHES\*

**Rueben on Marbled Rye** \$8.50  
Sliced corned beef, sauerkraut, 1000 island dressing on rye bread, with a side of deviled egg, potato salad & a dill pickle

**Kagi** \$8.50  
Roast beef with Boursin cheese and cucumber on toasted sourdough bread

**Croissants** \$9.00  
Fresh croissant with your choice of chicken, tuna or shrimp salad, served with a side of lettuce, tomato, and red onion

**Trois Fromages Grands** \$6.50  
Three cheeses, grilled on toasted sourdough bread

**Rutabaga's B.L.T.** \$6.75  
Bacon, lettuce, and fried green tomatoes with creamy horse radish mayo, on toasted sourdough bread

**Oyster Po Boy** \$9.50  
Fried oysters, traditional Gambino New Orleans bread, topped with tomato and lettuce, dressed with aioli sauce and, if you like, tossed with hot sauce and blue cheese

**Shrimp Po Boy** \$9.50  
Fried OR grilled shrimp, traditional Gambino New Orleans bread, topped with tomato and lettuce, dressed with aioli sauce, with optional hot sauce and blue cheese

**Slow-Cooked Pulled Pork** \$7.50  
Served on a brioche bun and topped with sweet vinegar coleslaw

## BEVERAGES

**Iced Tea** \$1.00  
**Coke products** \$1.25  
**Coffee** \$1.00

# Dinner Menu

## BEGINNINGS

- Fried Green Tomatoes** \$9.50  
Dressed with a creamy horseradish sauce
- Oysters Parmigiano** \$9.50  
Parmesan crusted fried oysters, served with aioli sauce
- Pork & Slaw Egg Rolls** \$9.50  
Smoked pulled pork and tangy coleslaw egg rolls, with sesame ginger dipping sauce
- Sesame Crusted Ahi Tuna** \$12.00  
Sushi grade Ahi tuna, crusted with black and white sesame seeds, served on a bed of sesame-ginger kale cole-slaw
- Lump Crab Cakes** \$12.00  
Served with aioli sauce

## POISSON

(Fresh Florida Gulf Coast Seafood)

- Red Snapper (8oz)** Market Price  
Lightly dusted, pan fried, topped with shrimp creole, OR shrimp Béchamel, with smoked gouda mashed potatoes and vegetable du jour
- Seafood Platter** \$28  
Sesame-seed Ahi tuna, 4 shrimp, 4 oysters, blue crab cakes, served with smoked gouda mashed potatoes and vegetable du jour
- Lump Crab Cakes** \$18  
Served with aioli sauce, smoked gouda mashed potatoes and vegetable du jour
- Shrimp 'n Grits** \$12  
Fried Gouda cheese grits cake, topped with a choice of shrimp creole OR a shrimp Béchamel sauce, with caramelized mushrooms and onions
- Seasonal Fish Specials** Market Price

## BOEUF\*

Gold Star Certified Black Angus  
All beef dishes accompanied by Gruyere mashed potatoes and vegetable du jour

- Hand-Cut Ribeyes (8oz / 12oz)** \$19 / \$22  
Topped with a Port wine reduction and caramelized mushrooms and onions
- Ribeye Surf & Turf (8oz)** \$22  
Grilled steak, topped with gulf oysters and shrimp fried & tossed in a spicy bleu cheese sauce, OR sautéed in garlic white wine sauce
- Filet Mignon Surf & Turf (8oz)** \$28  
Pepper-crusting grilled filet, topped with shrimp and oysters, fried OR sautéed in garlic white wine sauce
- Pepper-crusting Filet Mignon (8oz)** \$21  
Topped with caramelized mushrooms & onions in a balsamic reduction

## COCHON

- Smoked Pork Chop (16oz)** \$15  
Glazed with a balsamic Port wine, apple-cranberry chutney, served with a sweet potato timbale and vegetable du jour

## POULET

- Pan-Fried Chicken Breast (8oz)** \$12  
Pecan crusted, topped with lemon-white wine butter sauce, served with Gruyere mashed potatoes and vegetable du jour

## LITTLE ONES

- Grilled Cheese with Fries** \$5.00  
**Petite Fried Shrimp with Fries** \$6.00  
**Grilled Ham & Cheese with Fries** \$5.00

## BEVERAGES~DESSERTS

- Iced Tea, Coke, Coffee** \$2.00  
**DESSERTS CHANGE DAILY** Ask!