

SABOR

Lunch Menu 2010

SOUPS

SOUP OF THE DAY
cup \$3.00
bowl \$4.00

CORN AND CRABMEAT
BISQUE*
cup \$3.50
bowl \$5.00

SALADS

ARUGULA
\$6.00

MIXED GREENS
\$5.00

CAESAR SALAD*
\$5.00

dressings:

balsamic

blue cheese

dijon

sherry vinaigrette

SANDWICHES

Simple but good Sabor classics

PESTO, FRESH MOZZARELLA

PROSCIUTTO PANINI

B.L.T.*

CHICKEN BREAST, ROASTED
PEPPERS, PROVOLONE
\$8.00

sandwiches served with SABOR salad

*choice of breads:
sourdough, multi grain, marble rye,
bulkie roll, wrap*

BURGER TIME*

ANGUS \$9.00 KOBE \$13.00 SALMON \$8.00

TURKEY \$7.00 TUNA \$9.00

*served on a bun,
with lettuce, tomatoes,
sweet potato fries*

LUNCH ENTRÉES

SCALLOPS*
Meyer lemon confit
\$18.00

ORGANIC SALMON*
*pesto crusted, wild arugula,
heirloom tomatoes*
\$14.00

KOBE BEEF
MEAT LOAF*
mashed potatoes
\$14.00

BUTTERNUT SQUASH
RAVIOLI
portabella, maple cream sauce
\$12.00

DESSERTS

EXQUISITE DESSERTS
made daily

“MAKE YOUR OWN COBB”

GREENS
pick one

MESCLUN

ROMAINE

ARUGULA

PROTEIN
pick one

CHICKEN \$9

SALMON \$11

SHRIMP \$12

STEAK \$12

TOFU \$8

GET IN TROUBLE
you're on your own

BACON

HARD BOILED EGG

CANDIED NUTS

BLUE CHEESE

CROUTONS

DRESSING
pick one

BALSAMIC

BLUE CHEESE

DIJON VINAIGRETTE

OLIVE OIL/LEMON

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
PLEASE NOTIFY SERVER OF ANY FOOD ALLERGIES OR DIETARY NEEDS