

Co-Proprietors: Michael Klauber & Philip Mancini
Executive Chef: Jamil Pineda


EPICUREAN adventure

A Two-Course Power Lunch from Exotic Destinations
18.95 Per Person.

This menu changes monthly allowing for exploration of
new and exciting culinary creations.

STARTERS

Chef's Market Soup of the Day
6.95

House-Cured Salmon Crostini 
Olive Oil Crostini with Roasted Yellow Beets,
Montchevré Goat Cheese Drizzled with Caper Oil
10.95

Calamari
Fried Calamari, Shaved Parma Ham, Manchego Cheese,
Olive Salad, Sherry Mustard Aioli, Basil Oil
9.95


Mussels Mariniere
Fresh Prince Edward Island Mussels, White Wine,
Bacon, Cream & Fresh Garlic
13.95

Hoisin Duck & Crispy Vegetable Spring Rolls
Sweet and Sour Chile Dipping Sauce
10.95

Angel Hair Onion Rings
8.50

SALADS

East Avenue Caesar
10.50
with Grilled Chicken Breast 14.50
with Fried Calamari 15.50
with Grilled Gulf Jumbo Shrimp 19.50

Maple Leaf Duck Confit & Baby Kale Salad 
Baby Kale with Apple-Wood Bacon, Candied Walnuts,
Mandarin Segments, Carrots, Sesame & Rice Wine
Vinaigrette with Angel Hair Onion Rings
14.95

Chinese Chicken Salad
Ginger Marinated Grilled Chicken & Bok Choy,
Pickled Vegetables, Asian Dan-Dan Noodles
& Peanut Dressing
14.95

Crispy Oyster Salad
Fried Apalachicola Oysters, Baby Spinach, Toasted
Walnuts, Stilton Blue, Pear Bourbon House Cured
Bacon & Steen's Cane Syrup-Apple Vinaigrette
16.95

Michael's Special Seasonal Salad
Tender Greens, Gorgonzola, Figs, Candied Pecans
& Pear-Poppyseed Vinaigrette
12.95

with Grilled Chicken Breast 15.95
with Fried Calamari 16.95
with Grilled Gulf Jumbo Shrimp 21.95

Wendy's Warm Chicken Salad
Baby Greens, Dried Cranberries, Goat Cheese,
Candied Pecans & Honey-Lemon-Basil Vinaigrette
14.95

Michael's Famous Cobb Salad
Marinated Grilled Chicken, Avocado, Bacon,
Diced Tomato, Chopped Egg, Ripe Olives
& Crumbled Bleu Cheese on Crisp Romaine,
Drizzled with Honey Mustard Dressing
14.95

Phil's Salad
Romaine & Field Greens with Gorgonzola,
Swiss, Parmesan, Black Olives, Chopped Cucumbers,
Tomato, Julienne Vegetables, Toasted Almonds
& Garlic Oregano Dressing
13.95
with Grilled Chicken Breast 16.95
with Grilled Jumbo Shrimp 21.95

COMBINATIONS

Choose Any Two!
15.95


Angel Hair Onion Rings
Michael's Seasonal Salad
Caesar Salad
Crispy Calamari
Chef's Market Soup of The Day
Hoisin Duck & Crispy Vegetable Spring Rolls
One-Half Turkey Club

CITYLITE

Globally-Inspired Modern Fresh

A Creative Approach to Healthy Eating

Fresh Pressed Vegetable Juice of the Day
A Daily Blend of the Freshest Produce Available!
6.95

Imperial Portobello Mushroom 
Forbidden Rice, Ginger-Scallion Vinaigrette,
Watercress Salad, Roasted Baby Carrots & Asparagus
Calories 380 Fat Grams 24 13.95

Roasted Beet Salad
Cucumber Fennel Salad, Mandarin Segments,
Toasted Goat Cheese, Sweet Potato Chips &
Pistachio Vinaigrette
Calories 582 Fat Grams 24 14.95

Thai Chicken Paillard
Cilantro-Marinated Chicken Paillard, Fresh Avocado
Thai Mee Cucumber Salad & Vine Ripe Tomato
Calories 470 Fat Grams 24 13.95

Tandoori-Glazed Free-Range Chicken
Glazed Chicken Skewer, Charred Beef Steak Tomatoes,
Spinach, Garlic, Feta Cheese & Yogurt Raita Sauce
Calories 560 Fat Grams 24 14.95

Thai Salmon
Pan-Seared Lemongrass-Honey Salmon,
Mussels & Seasonal Vegetable Stew
Calories 539 Fat Grams 24 16.95

Southwestern Seared Mahi Mahi
Roasted Garlic Tomatoes, Corn-Avocado Salsa,
Yellow Tomato Gazpacho & Sautéed Spinach
Calories 545 Fat Grams 24 15.95

Coffee-Rubbed Yellowfin Tuna
Seared Coffee-Rubbed Yellowfin Tuna, Sesame Slaw,
Crispy Wonton Chips, Ginger-Scallion Vinaigrette
Calories 480 Fat Grams 18 21.95

Chimichurri Tenderloin
Skewered Broiled Filet with Grilled Zucchini, Squash,
Red Onions & Red-Yellow Pepper Relish,
Trevise Radicchio with Argentine Chimichurri
Calories 350 Fat Grams 24 18.95

BURGERS

Matt's Freshly Ground Half-Pound Burger
Pat LaFrieda's Legendary Short Rib & Sirloin Burger
Accompanied by Shoestring Fries or Coleslaw
10.95

Build Your Own Burger
Add any of the following (\$1.00 extra):
*Wisconsin Aged Cheddar • Gruyère • Danish Bleu •
Sautéed Mushrooms • Three Pepper Bacon • Roasted
Red Peppers • Avocado*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness, especially if you have certain
medical conditions.

ART OF THE SANDWICH

Phil's Rhode Island Lobster Rolls
Two Fresh Maine Lobster Rolls with Mayonnaise,
Lemon Zest & Celery on Buttery Toasted Rolls
with Creamy Cole Slaw
21.95

East Avenue Reuben
Corned Beef Brisket, Sauerkraut, Swiss Cheese &
Russian Dressing, Marble Rye with Shoestring Fries
14.95

Classic Turkey Club
House-Smoked Turkey, Honey-Glazed Ham,
Three-Pepper Bacon, Sliced Cheddar Cheese,
Lettuce & Tomato on Grilled Sourdough Bread
13.95

SPECIALTIES


Bowtie Pasta
Grilled Chicken, Pancetta, Snow Peas,
Shiitake Mushrooms & Sundried Tomatoes
in Light Parmesan Cream
16.95

Butter-Roasted Flounder
Grain Mustard Beurre Blanc, Brown Butter Sage,
Toasted Almonds, Sautéed Brussels Sprouts
& Potato Allumettes
17.95

Pan-Roasted Bluefin Crab Cakes
Accompanied by Truffle Roasted Potatoes
Herbed Tartar Sauce & Roasted Asparagus
24.95

RUSTIC FLATBREADS

Mediterranean Flatbread
Olive Tapenade, Grilled Chicken, Roasted Tomatoes,
Fresh Basil, Feta & Fresh Mozzarella
14.95

Moroccan Flatbread 
Date, Apricot & Roasted Pine Nut Chutney,
Swiss & Parmesan Cheese, Onion, Baby Arugula
& Beef Steak Tomato
Served with Housemade Hummus
13.95
with Curried Chicken or Shrimp 17.95

Fromage & Légume Flatbread
Rosemary Pesto, Grilled Asparagus,
Marinated Baby Artichokes,
Caramelized Onions, Blue Cheese,
Roasted Pepper, Manchego & Gruyere Cheeses
13.95
with Curried Chicken or Shrimp 17.95

 new and inspired cuisine

Vivreau Sparkling or Still
Water

*Enjoy unlimited bottles of environmentally positive
pure still or sparkling water | 2.00 per guest*