

Entrée Salads

Pesto Marinated Grilled Chicken Caesar \$13.
with Romaine, Radicchio, Parmesan Cheese & Garlic Bread

Grilled Salmon Fillet with Arugula & Marinated Artichokes \$13.
Lemon Confit Dressing & Shaved Italian Provolone Cheese

Italian Cobb Salad with Grilled Chicken Breast, Gorgonzola \$13.
Bacon, Tomatoes, Eggs, Avocados on Crispy Iceberg Lettuce

Sliced N.Y. Steak "Pizzaiola" on Grilled Pizza Dough \$18.
Mixed Green Salad, Tomatoes & Marinated Feta Cheese

<p>Lunch Buffet \$16. Villa Christina's Lunch Buffet</p>
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Entrées

Jumbo Lump Crab Cakes \$23.
with Tomato Jam, Dill Scented Sautéed Spinach & Currants

Fish & Chips \$16.
Tempura Atlantic Cod, Hand Cut Steak Fries, Tartar & Asparagus Salad

Chicken Pasta Gorgonzola \$15.
Bucatini Pasta, Caramelized Onions, Asparagus, Sun Dried Tomatoes
& Porcinis in a Creamy Gorgonzola Sauce

Pignoli Crusted Chilean Sea Bass \$20.
Asparagus, Heirloom Fingerling Potatoes, Garlic Confit
& Smoked Tomato Vinaigrette

Shrimp Scampi \$16.
Linguini, Fresh Garlic, Lemon in a Pinot Grigio Butter Sauce

Pepper Seared Ahi Tuna \$16.
Polenta Fries, Braised Baby Bok Choy & Blueberry Ketchup

Egg Pappardelle Pasta \$12.
Vine Ripe Tomatoes, Porcinis, Garlic, Basil & Parmegianno Reggiano

Grilled Gulf Red Snapper \$16.
Jumbo Lump Crab Succotash, Braised Baby Bok Choy, Champagne Gastrique

Grilled All Natural Chicken Breast \$15.
Whipped Yukon Potatoes, Sautéed Spinach, Grilled Lemons & Onions

Vegetarian Creations & Heart Healthy Cuisine Available Upon Request

Executive Chef : Andreas Georgakopoulos

Appetizers

Jumbo Lump Crab Cake Aioli & Granny Smith Apple Slaw	\$13.
Crispy Calamari, Peppers, Lemons & Basil Aioli	\$8.
“Mozzarella en Carozza” Crispy Fresh Mozzarella Toast with Marinara, Kalamata Olives & Cornichons	\$8.
Yellowfin Tuna Sashimi	\$8.
Pickled Golden Beets, Radish, Nori, Cucumber & Mint Sorbet	

Salads

Caesar Salad	\$6.
Crisp Romaine Lettuce, Parmesan Cheese Traditional Caesar Dressing & Garlic Bread	
Mixed Green Salad	\$6.
Baby Greens, Feta Cheese, Kalamata Olives & Balsamic Reduction	
Heirloom Tomato Salad	\$6.
Fresh Goat Cheese, Arugula & Cucumber Mint Sorbet	

Soups

Lobster Bisque	\$6.
Rich Lobster Essence, Touch of Sherry, Crispy Lobster Ravioli	
This Afternoon’s Soup	\$5.
Chef’s Creation of Daily Soup	

Sandwiches

California Raisin Roasted Chicken Salad with Smoked Mozzarella on Baguette	\$13.
Rosemary Focaccia and Smoked Turkey Panini	\$13.
House Baked Focaccia, Fresh Mozzarella Artichoke Hearts & Roasted Peppers	
Jumbo Lump Crab Cake	\$14.
with Basil Chipotle Remoulade on a Potato Kaiser Roll	
Tuna BLT	\$14.
Grilled Tuna, Pickled Green Tomatoes, Alfa Sprouts, Applewood Smoked Bacon & Tartar Sauce	

**All Sandwiches are Accompanied with a Cup of Soup
or a Mixed Green Salad**