

Entrée Salads

Pesto Marinated Grilled Chicken Caesar with Romaine, Radicchio, Parmesan Cheese & Garlic Bread	\$13.
Grilled Salmon Fillet with Arugula & Marinated Artichokes, Lemon Confit Dressing & Shaved Italian Provolone Cheese	\$13.
Italian Cobb Salad with Grilled Chicken Breast, Gorgonzola, Bacon, Tomatoes, Eggs, Avocados On Crispy Iceberg Lettuce	\$13.
Sliced N.Y. Steak "Pizzaiola" on Grilled Pizza Dough, Mixed Green Salad, Tomatoes & Marinated Feta Cheese	\$18.

Lunch Buffet Villa Christina's Lunch Buffet	\$16.
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Entrées

Jumbo Lump Crab Cakes with Tomato Jam, Dill Scented Sautéed Spinach & Currants	\$23.
Fish & Chips Tempura Atlantic Flounder, Hand Cut Steak Fries, Tartar & Asparagus Salad	\$16.
Chicken Pasta "Pomarola" Ditalini Pasta, Preserved Eggplant, Yellow Peppers, Chili Flakes & Tomato Sauce	\$15.
Pignoli Crusted Chilean Sea Bass Asparagus, Heirloom Fingerling Potatoes, Garlic Confit & Smoked Tomato Vinaigrette	\$20.
Frutti di Mare Linguini Shrimp, Scallop, Mussels & Calamari in a Lemon butter broth	\$16.
Seared Ahi Tuna Sicilian Style Salt Cured Olives, Capers, Tomatoes, Haricot Vert & Lightly Fried Eggplant	\$16.
Egg Pappardelle Pasta Vine Ripe Tomatoes, Porcinis, Garlic, Basil & Parmegianno Reggiano	\$12.
Grilled Rack of Lamb Garlicky Broccolini, Raisin-Pomegranate Gastrique	\$18.
Grilled Airline Chicken Breast Whipped Potatoes, Sautéed Spinach, Grilled Lemons & Onions	\$15

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.
Seared Tuna, Yellow Beets, Avocados, Chili Garlic Sauce	\$8.
Vine Ripe Tomatoes, Housemade Mozzarella & Fresh Basil	\$8.

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	

Soups

Corn Chowder	
Sweet Corn, Creamy Potatoes	\$6.
This Afternoon's Soup	
Chef's Creation of Daily Soup	\$5.

Sandwiches

California Raisin Roasted Chicken Salad with Smoked Mozzarella on Baguette	\$13.
Rosemary Focaccia and Smoked Turkey Panini Fresh Mozzarella, Artichoke Hearts & Roasted Peppers	\$13.
Jumbo Lump Crab Cake with Basil Chipotle Remoulade on a Potato Kaiser Roll	\$13.
Crispy Shrimp Po'boy Caper Tartar Sauce, Arugula & Tomatoes on a Hoagie Bun	\$13.

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