



## 2- Course Lunch Menu

### 1<sup>st</sup> Course

#### **OHEKA Mixed Green Salad**

Served with Balsamic Vinaigrette

#### **Italian Chicken Soup**

Chicken Vegetable Herb Soup, Toasted Orzo, Parmesan Flakes

### 2<sup>nd</sup> Course

#### **Grilled Chicken Sandwich**

Grilled Chicken, Avocado, Fresh Mozzarella, Tomato Bruschetta,  
Basil Oil, Balsamic Reduction, Pressed Ciabatta Roll

#### **Vegetable Ravioli**

Mixed Roasted Vegetable and Cheese Ravioli, Shaved Parmesan Cheese,  
Roasted Garlic and Herb Sauce

#### **The Castle Burger**

10oz. Grilled Ground Angus Chuck  
Lettuce, Tomato, American Cheese, Bacon, Ranch Dressing

#### **Maryland Lump Crab Cake**

Served over Sesame Dressed Greens  
Finished with Chipotle Aioli and Sweet Soy Drizzle

**gratuity is not included**

Menu Designed and Prepared by Executive Chef Frank Monahan

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