



Lunch Menu

WEEKLY SPECIALS

TUESDAY - Grouper Tacos \$15

Your choice of crispy, grilled, or blackened Grouper, flour tortillas, red cabbage, Pico de Gallo, cotija cheese, avocado, and garlic lime cream. Served with pineapple coleslaw

WEDNESDAY - Burger & Beer Special \$12

Villager Burger, Baja Turkey Burger*, or All-American Burger*. Served with french fries*

THURSDAY - Fried Green Tomato BLT \$12.5

Cornmeal fried green tomatoes, Applewood bacon, lettuce & house made aioli served on a Brioche bun. Served with french fries

FRIDAY - Smoked Meatloaf \$16

House made meatloaf, mashed potatoes, green beans & house made demi-glace

SATURDAY - Black & Bleu Steak Salad* \$15

Blackened tenderloin bites, romaine lettuce, Granny Smith apples, crumbled Bleu cheese, roasted walnuts, and Balsamic Vinaigrette

STARTERS

MOZZARELLA STICKS \$8

Fried mozzarella cheese sticks served with marinara

FRIED CALAMARI \$16

Tender hand breaded calamari, banana peppers, topped with fresh parmesan cheese and served with house-made marinara

VOODOO SHRIMP \$14

Five large hand breaded shrimp tossed in a spicy remoulade sauce, garnished with green onions

SANDWICHES & BURGERS

(Gluten free bun available + \$1)

***BLTE**

\$11

Two fried eggs, Gruyere cheese, bacon, lettuce, tomato, and mayo on whole wheat toast. Served with house chips

CLASSIC CLUB

\$12

Ham, turkey, American and Swiss cheese layered with bacon, mayo, lettuce, and tomato on toasted wheat bread. Served with french fries

FRENCH DIP

\$14

House roasted prime rib, melted Swiss cheese, and au jus for dipping. Served with french fries

***VILLAGE BURGER**

\$15

Brioche bun with bacon, lettuce, tomato, onion, house pickles, and choice of cheese. Served with french fries

HAM & CHEESE MELT

\$12

Smoked ham, tomato, melted Gruyere cheese and dijonnaise on grilled Brioche. Served with a cup of tomato basil bisque

***BAJA TURKEY BURGER**

\$14

Lean white turkey meat patty with avocado, mixed greens, Pico de Gallo, Havarti cheese and mayo on a Brioche bun. Served with a cup of tomato basil bisque

GRILLED CHICKEN CLUB

\$15

Grilled chicken breast topped with melted cheddar and crispy bacon. Served on a grilled bun topped with lettuce, tomato and mayo. Served with french fries

REUBEN

\$15

Grilled corned beef and sauerkraut topped with Swiss cheese and Thousand Island. Served on grilled Rye bread. Served with french fries

SOUP & SALADS

Soup of the Day or Tomato Basil Bisque

Cup \$5 | Bowl \$6

SOUP & SALAD \$10

House or Caesar salad and a bowl of soup

BEET SALAD \$12

Red and golden beets on spring mix with fresh goat cheese, dusted pistachios with balsamic reduction

FRIED CHICKEN COBB \$14

Bed of mixed greens topped with bacon, cheddar and monterey jack, hard boiled egg, Bleu cheese crumbles, black olives, tomatoes, and fried chicken

CONCORD CHICKEN SALAD \$16

Grilled chicken, mixed greens, grapes, caramelized pecans, Bleu cheese crumbles, Mandarin oranges, raisins, and Honey Vinaigrette dressing

ADDITIONS | SUBSTITUTES

*Chicken \$5 | *Shrimp \$8 | *Salmon \$9*

DRESSINGS

Ranch | Bleu Cheese | Honey Mustard | Thousand Island | Italian | Caesar | Balsamic Vinaigrette | Raspberry Vinaigrette | Oil & Vinegar

ENTRÉES

FISHERMAN'S PLATE \$15

Flash-fried wild caught Perch, served with french fries, hushpuppies, and coleslaw

HAND BATTERED BUTTERMILK CHICKEN TENDERS \$15

Served with sweet potato fries and Honey Mustard for dipping

*CHOPPED STEAK \$15

*Grilled 8oz ground sirloin topped with demi-glace, sautéed onions and mushrooms.
Served with mashed potatoes and green beans*

SIDES

LOADED BAKED POTATO \$5

ONION RINGS \$4

MASHED POTATOES \$3

GREEN BEANS \$3

BROCCOLI \$3

RICE PILAF \$3

TANASI FRIES \$3

SWEET POTATO FRIES \$4

SIDE HOUSE SALAD +\$2

SIDE CAESAR SALAD +\$2