



Starters	LUNCH PROVISIONS
Soup of the Moment: Curried Coconut Butternut Squash (GF)	8.95
French Onion Soup with melted gruyere	9.95
Traditional Caesar Salad with herbed croutons & fresh Reggiano sprinkles <i>Add Grilled Chicken \$6.95 Add Grilled Salmon \$6.95 Add Cafe Strip \$9.95</i>	9.95
Organic baby greens tossed with sliced pears, gorgonzola crumbles, toasted pecans & EVOO	9.95
Margaux's Steakhouse Salad of poached shrimp, romaine, crispy bacon, egg, tomatoes, gorgonzola crumbles, red onions, cucumbers, croutons & dijon vinaigrette	10.95
Crispy Fried Calamari with sweet chile sauce	10.95
<b>Chef Pettifer Provisions</b>	
Buttermilk Fried Grouper Soft Tacos with re-fried beans, slaw & pico de gallo	12.95
Grilled Duck Burger with mustard fruit eggplant chutney, shredded cabbage on a brioche bun & 6 Guy Fries	13.95
Lentil "Meatballs" over carrot ribbons, broccoli with marinara (V)(GF)	11.95
Grilled Chicken over roasted sweet potato wedges & fingerlings, collard greens and a pear-ginger chutney (GF)	13.95
Grilled Scallops with with Tuscan antipasti relish, parmesan polenta & rocket (GF)	16.95
Mack Daddy Sandwich of Sauteed Filet Tips with caramelized onions, melted gruyere on ciabata bread & 6 Guy Fries	13.95
Vietnamese Fresh Shrimp Spring Rolls with jumbo lump crabmeat, peanut pesto, pickled vegetables & red chile jam (GF)	13.95
Grilled Filet of Beef with Roquefort crumbles & bordelaise (GF)	24.95
Grilled Salmon with red bliss mashed potatoes, spinach & beurre blanc (GF)	14.95
Angel Hair Pasta with grilled shrimp, marinara & beurre blanc edge	13.95

**V=Vegan GF=Gluten Free**

Substitutions Politely Declined. While Modifications & Alterations May Seem Easy To Accommodate, These Requests Compromise The Unique Characteristics Of Our Cuisine & The Efficiency Of Our Service.  
Parties Of 5 Or More A 20% Gratuity Is Added To The Bill. \$10 Split Plate Fee Available.  
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