

# Lunch

**Chef's Soup Of The Day** 7 or 12  
Daily selection, cup or a bowl. ( take some togo)

**Chef's Quiche Lorraine** 20  
Freshly baked daily quiche loaded with cheeses, Virginia ham, applewood smoked bacon & fresh herbs. Yum !!!

**Reilly's Angus Burger** 22  
Juicy 8oz Black Angus burger grilled to your liking, nutty provolone, lettuce, tomato, sliced red onions, pickles & Chef Michael's BBQ mayo.

**Black Grouper Tacos** 29  
Florida Black Grouper lightly blackened, tomatoes, mixed cheese, avocado slaw & zesty aoli in two warm soft taco's. "Florida Treat"

**Chicken Julie Sandwich** 19  
Grilled small farm chicken topped with our famous fried brie & pear chutney on a toasted brioche bun

**The Eiffle Tower** 20  
Chef's In House Roasted Beef sliced perfectly, warmed in Au Jus & served on toasted French bread with a side of creamy horseradish. Au Jus for dipping.

**The Miami Ruben** 20  
Michael's tasty version with house corn beef, Swiss & Provolone cheese, thousand island dressing, crunchy slaw on grilled rye bread.

**LOCAL Florida Black Grouper Sandwich** 29  
Chef Michael's favorite catch "Jewel Of Florida" Black Grouper, battered & fried (with Cheddar) or skillet blackened, served on a warm Brioche bun, lettuce, tomato & sliced red onion. House tartar sauce.

**Wild Shrimp Pesto Pasta** 29  
Wild Gulf pink shrimp sauted in a white wine & house pesto cream sauce with linguini, finished with parmesan. (sub chicken \$26)

**The Mikey** 18  
Grilled all natural chicken, sun-dried tomatoes, provolone, house made pesto on a warm brioche bun

**Roast Beef Wrap** 22  
House roasted beef, Gruyere Swiss, creamy horseradish, tomato, spinach, applewood bacon & caremalized onions. Soft warm wrap.

**The City Slicker Salad** 26  
Crunchy romaine lettuce, grilled organic chicken, applewood smoked bacon, Gorgonzola, tomatoes & half an avocado. House vinaigrette.

**Salmon Strawberry fields** 32  
Norwegian salmon lightly blackened over a bed of fresh artisan lettuce, tomatoes, pineapple, caramelized onions, crunchy apples, strawberries and almonds.  
+ strawberry vinaigrette +

**Chicken & Avocado Salad** 26  
Fresh mixed artisan lettuce daily, blackened organic chicken, tomatoes, avocado & cheddar cheese.  
+ House made ranch dressing +

**Garden Vegetable Quinoa Bowl** 20  
Fluffy quinoa with a array of fresh mushrooms & vegetables topped with avocado & lemon viaigrette.(add chicken \$26 add Wild Gulf shrimp \$29)

**Sandwiches & Wraps have choice of, fruit, fries, slaw or potato salad.**  
Sub cup of soup \$4, Sub Crab bisque \$9, Sub half house salad \$5 Sub half caesar \$4.

**Michael's Grill Trusted For 25 years**