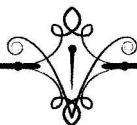


41 South



Sandwiches

All sandwiches served with your choice of soup du jour, house salad or fries.

Reuben

Shaved corned beef, Thousand Island dressing, sauerkraut and Swiss cheese. Served on toasted marble rye. \$9

Turkey Grinder

Marinated turkey breast, avocado, bacon, lettuce, tomato, Swiss, cheddar and chipotle aioli on a toasted hoagie roll. \$9

French Dip

Smokey prime rib thinly sliced, served on a toasted hoagie roll with a side of dipping jus and horseradish sour cream. \$9

The Burger

½ lb. patty grilled to your liking, served with your choice of cheddar, Swiss or bleu cheese, lettuce, tomato and red onion on a toasted Kaiser roll. \$10

Chicken Salad Veronique

Chicken breast with crispy vegetables and a tangy dressing, served on a buttery croissant and garnished with fresh tarragon and grapes. \$8

Grilled Halibut Gordita

Wild Alaskan Halibut in a warm pita shell with sprouts, cilantro, chipotle aioli, lime, tomatoes and red onions. \$11



Other Selections

Cyprus Chicken Quesadilla

Artichoke hearts, caramelized onions, roasted red peppers, feta cheese, spinach and grilled chicken, pressed between flour tortillas and grilled. Served with salsa cruda. \$8

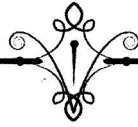
Fish & Chips

Herb breaded Alaskan Halibut, fried golden brown and served with lemon-dill tartar sauce. \$10

Shrimp Pasta Primavera

Linguine pasta tossed in a light white wine and butter sauce with capers, tomatoes, sautéed carrots, bell peppers and fresh herbs. Topped with grilled shrimp and served with garlic toast. \$10

41 South



Soups

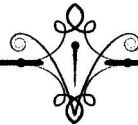
Soup du Jour

Cup \$3 Bowl \$5

Stone Harbor Crab Bisque

A traditional bisque from the East coast with lump crab meat, cream and sherry.

Cup \$5 Bowl \$7



Salads

Wedge

Quartered iceberg lettuce topped with homemade blue cheese dressing, bacon bits, cherry tomatoes, locally produced Litehouse® blue cheese crumbles and scallions. \$6

Classic Caesar

A rich creamy dressing made with extra olive oil, garlic, parmesan, lemon juice and anchovy, tossed with crispy romaine lettuce and finished with grated parmesan cheese and homemade croutons. \$5

Roasted Beets

Chef's selection of fresh beets, roasted with extra virgin olive oil and spices, sliced and tossed with fennel, orange and red wine vinaigrette and garnished with micro greens and pickled shallots. \$7

Ensalada de Palmitos

Roma tomatoes, avocado, julienned red onion and hearts of palm tossed in a citrus herb vinaigrette. \$8

Caprese

Roma tomatoes and fresh mozzarella cheese, tossed in extra virgin olive oil and cracked black pepper, wrapped in prosciutto and topped with mixed greens tossed in balsamic vinaigrette. \$9

A Walk Through the Garden

Iceberg and leaf lettuce, tomatoes, cucumbers, bell peppers, red onions, mushrooms, carrots and celery with a tangy Italian style vinaigrette. \$5