

2/11/18/069

Sara's

Lunch Menu

Starters

- Samosas served with tamarind sauce..... \$6
- Chicken Fritatas served with creole mustard sauce.....\$7
- Crawfish Eggroll served with oyster sweet chili dipping sauce..... \$7

Salads

- Grilled Portabella Salad with sundried cherry vinaigrette.....\$7
- English Stilton Blue Cheese Salad with tiger sauce vinaigrette\$7
- Thai BBQ Beef Salad with lemon cilantro dressing\$9
- Honey Ginger Glazed Shrimp Salad with ginger soy vinaigrette\$9
- Chicken Peanut Salad with tiger sauce dressing & peanut drizzle \$8
- Herbed Goat cheese Salad with sun dried cherry vinaigrette\$7

Soups

- Spinach & Golden Lentil Soup\$5
- Chicken & Andouille Gumbo.....\$6
- Lemongrass & Crab Bisque\$6

Entrees

- Sesame Crusted Salmon with mango sweet chili sauce & jasmine rice.....\$12
- Fire Roasted Mahi – Mahi with coconut mint sauce & jasmine rice \$13
- Lamb Vindaloo served with jasmine rice & golden lentils..... \$13
- Green Curried Shrimp served with jasmine rice.....\$13
- Saag Paneer with basmati rice & golden lentils\$8
- Chicken calcacian with basmati rice & golden lentils.....\$9
- Pepper crusted Pork Chop with creole mustard cream sauce & garlic mashed potatoes\$12
- Roast Pork Tenderloin with port plum reduction & garlic mashed potatoes.....\$12
- Sweet & Sour Eggplant with jasmine rice & golden lentils.....\$9