



Daily Lunch Special & Combinations

Daily Lunch Special \$7.50 (ask server)

Emil's Meli Melo \$9.50 *A little of this and that...*
Scoop of fresh chicken salad, cup of soup and a choice of fruit cobbler, chocolate cobbler or fruit cup with tea or coffee

Soup and Half Sandwich Cup \$8 Bowl \$9

Soup with ½ Reuben, ½ chicken salad, ½ pimento cheese or ½ egg salad sandwich served with homecut potato chips

Soup and Half Emil's Salad Cup \$8 Bowl \$9

Soup with ½ Emil's Spring Salad

Soups and Starters

Roasted Tomato Cream Soup or
Chef's Daily Soup Selection
Cup \$3 Bowl \$4

Fried Green Tomatoes Napoleon with
Boursin Cheese \$9

Buffalo Shrimp with Celery Sticks and
Blue Cheese Dressing \$11

Prince Edward Island Mussels in Garlic and White
Wine Broth (when available) \$9

Chicken and Goat Cheese Crock – fresh goat cheese
and chicken baked until bubbly hot and served with
grilled Lavash for dipping \$10

Side items

Homecut Waffle Potato Chips \$2
Homecut French Fries \$2.50
Loaded Potato Salad \$2.50
Rice Pilaf \$2
Fresh Slaw \$2
Fresh Fruit Cup \$2.50
Sautéed green beans \$2.50
Any 3 sides plus Cup of Soup \$9

Desserts

Chef's Daily Selection of Desserts (ask server)

Beverages

Iced Tea (sweetened, unsweetened and Arnold
Palmer ½ tea and ½ lemonade)
Lemonade \$1.95
Coke, Diet Coke, Sprite (no refills on soft drinks)
San Pellegrino Sparkling Water \$3.00
Coffee (regular and decaffeinated) \$1.95
Hot Tea \$2.50

Beer (See complete list on back)

Domestic Beer \$4
Imports, Premium and Microbrews \$5

Wine (See complete list on back)

Salads

Emil's Spring Salad – Field greens tossed in Balsamic Vinaigrette with artichoke hearts, tomatoes, roasted peppers and topped with fresh goat cheese and toasted pinenuts
Half Salad \$6 Full Salad \$9

Iceberg Wedge with blue cheese dressing, blue cheese crumble and crispy applewood smoked
bacon \$6.50

Traditional Caesar Salad \$5 with Grilled Romaine \$8

Mediterranean Salad – Romaine lettuce tossed in our homemade Italian dressing with
Kalamata olives, red onion, tomatoes and feta cheese \$7

Chef's Salad – Fresh mixed lettuces (Romaine, mesclun and iceberg) with fresh ham, turkey,
Swiss and American cheeses, hardboiled egg, tomatoes and croutons served with a side of your
choice of dressing \$10

Loaded Salad – Fresh mixed lettuces (Romaine, mesclun and iceberg) with tomatoes,
hardboiled egg and house made croutons served with a side of your choice of dressing \$5

Chicken Salad Plate – Field greens in balsamic vinaigrette topped with a scoop of our fresh
chicken salad and garnished with cracked black pepper crackers \$9

Bay Shrimp Salad Plate – Field greens in balsamic vinaigrette topped with our fresh cold and
creamy bay shrimp salad made with onions, peppers and hint of spice \$11

Add any of the following to any salad: chicken tenders \$5, buffalo chicken tenders \$5.50, grilled chicken
\$5, blackened chicken \$5.50, fresh chicken salad \$5, grilled salmon \$11, blackened salmon \$11.50, small
crab cake \$7.50

Sandwiches

All sandwiches served with lettuce, tomato and onion and a choice of one side item

Chicken Salad Sandwich – Our fresh and creamy chicken salad is made with all white chicken,
golden raisins, celery and walnuts then served on whole wheat bread \$9 Melt \$10

Turkey Reuben (French Style) – Grilled turkey, sauerkraut and Swiss cheese with Dijon mustard
on rye bread \$10

Egg Salad Sandwich – Traditional egg salad with mayo and sweet pickle relish on whole wheat
bread \$7

Pimento Cheese Sandwich – Our fresh made Pimento cheese made with sharp cheddar cheese
and a hint of cayenne is served on white bread \$8 Grilled Pimento Cheese \$8.50

Buffalo Chicken Sandwich – Boneless buttermilk fried chicken breast tossed in Buffalo hot
sauce and served on a toasted bun with our house made blue cheese dressing \$10

Crab Cake Sandwich – A large lump crab cake served on a toasted bun with our house made
Jalapeno Tartar Sauce \$16

Bistro Burger – A half pound of premium ground beef cooked to order and served on a grilled
bun \$9.50 (add cheddar, American, Swiss, goat or blue cheese or bacon \$1 each)

Entrees

Fish and Seafood

Fish & Chips – Beer battered cod served with homecut French Fries and slaw \$10

Fresh Buttermilk Fried Tilapia – Served with field greens in balsamic vinaigrette, loaded potato
salad and house made jalapeno tartar sauce \$14 (also available sautéed)

Fresh Buttermilk Fried Shrimp - Served with field greens in balsamic vinaigrette, loaded potato
salad and our house made jalapeno tartar sauce 4 piece \$9 7 piece \$15

Fresh Grilled Salmon – Served with rice pilaf, sautéed green beans and lemon basil mayo \$16

Crab Cakes – Made with fresh lump crab, cream and herbs then served with rice pilaf, sautéed
green beans and tomato and tarragon cream Single Crab Cake \$9 Duo Crab Cakes \$16

Chicken

Chicken Daniel – Boneless chicken breasts sautéed with cream, white wine and mushrooms
with rice pilaf and sautéed green beans Half portion \$13 Full Portion \$18

Fried Chicken – Fresh buttermilk fried chicken breast topped with southern style milk gravy and
served with rice pilaf and sautéed green beans Half portion \$9 Full portion \$16

Chicken Tenders – Fresh cut fried chicken tenders served with house made honey mustard or
barbeque sauce \$9 Buffalo style with blue cheese dressing \$9.50

Other Items

Quiche Lorraine – A wedge of fresh quiche made with ham, bacon and Swiss cheese served
with field greens in balsamic vinaigrette and homecut French fries \$9

Vegetarian Linguine – Chef's daily selection of fresh summer vegetables tossed with garlic
infused extra virgin olive oil \$10

Prime Rib
Available Thursday & Friday
After 5:00 p.m.
Fresh Roast Prime Rib served with
sautéed mushrooms and a choice of:
Garlic Mashed Potatoes, Rice Pilaf or
Sautéed Green Beans
12 oz. Cut \$21
16 oz. Cut \$26