

Menu prices reflect cash price only

RELAX . DRINK . DINE



LUNCH MENU

Available daily until 3 PM

entrée salads

Neighbors Salad

Mixed greens, Jack and cheddar cheeses, eggs, bacon, tomatoes, almonds and croutons. Choice of dressing. \$13

Ahi Tuna Salad

Sesame seared yellowfin tuna served over spinach, onions, tomatoes, cucumbers, avocado, crispy wontons and Parmesan cheese. Choice of dressing. \$18

Southwestern Salad

Mixed greens, avocado, tomatoes, corn and black bean salsa, cilantro and Jack & cheddar cheese. Choice of dressing. \$12

Fruit Fresca

Mixed greens, cucumbers, pineapple, carrots, walnuts, strawberries, Mandarin oranges and dried cranberries with raspberry vinaigrette. \$14

Asian Fusion Salad

Spinach and mixed greens, carrots, almonds, Mandarin oranges, edamame, wontons and sesame ginger. \$12

Strawberry Spinach Salad

Ripe strawberries, walnuts, fresh mozzarella and fresh basil on a bed of baby spinach with honey balsamic vinaigrette. \$13

Italian Salad

Mixed greens, pepperoni, capicola ham, mozzarella, green olives, banana peppers, tomatoes and croutons with creamy Italian dressing. \$13

Spinach Salad

Fresh baby spinach, mushrooms, bleu cheese, eggs, bacon, tomatoes, walnuts and honey balsamic vinaigrette. \$13

Caesar Salad

Mixed greens, Parmesan cheese, garlic croutons with Caesar dressing. \$11

California Cobb

Mixed greens, diced egg, avocado, bacon, bleu cheese, tomatoes and scallions. Choice of dressing. \$13

*Add Protein

Chicken - \$3, Salmon - \$4, Shrimp - \$4, Tuna - \$5, Steak - \$7, Chicken Salad - \$3, Tuna Salad - \$4, Crab Cake - \$8

house salads

House Salad

Mixed greens, carrots, cucumber, croutons, red onions, tomatoes and choice of dressing. \$6 With entrée. \$4

House Wedge

A wedge of iceberg topped with bleu cheese dressing, diced tomato and bacon. \$6 With entrée. \$4

House Caesar

Mixed greens, Parmesan cheese, croutons and Caesar dressing. \$6 With entrée. \$4

House Spinach

Baby spinach, tomatoes, bleu cheese, mushrooms, egg, bacon, walnuts and honey balsamic vinaigrette. \$6 With entrée. \$4

Health Advisory*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

entrée additions

Cajun Creole Topping \$10
Crab Cake \$12
Grilled Tiger Shrimp (6) \$8

lunch specialties

Boneless Buttermilk Fried Chicken

Bite size marinated fried chicken served with coleslaw and choice of one side. \$16

Chicken Marsala

All natural chicken breast pan fried in panko bread crumbs, topped with a mushroom Marsala cream sauce. Choice of two sides. \$15

Blackened Chicken Pasta

Pan-seasoned chicken breast tossed with a creamy garlic Alfredo sauce and choice of pasta. \$12

Pork Chop*

A tender pork chop grilled with sweet chile glaze and served with choice of two sides. \$12

Lunch Steak*

An 8 oz. sirloin grilled to order and served with choice of two sides. \$18

Crab Cake

Seasoned crabmeat breaded, lightly pan seared and served with Creole remoulade and choice of two sides. \$15

Lunch Grilled Chicken

6 oz. grilled chicken served with choice of two sides. \$12

Fish and Chips

Beer battered fish fillets on waffle fries with remoulade sauce. \$13

Honey Creole Salmon*

Hand-cut North Atlantic salmon char-grilled and glazed with a zesty honey Creole sauce. Served with choice of two sides. \$15

Cajun Neighbor

Gulf shrimp, crawfish and chicken sautéed with fresh mushrooms, green onions, peppers, tomatoes and andouille sausage in a Creole cream sauce over seasoned rice or choice of pasta. \$14

Stir-Crazy Neighbor

Steak, chicken or shrimp stir-fried in our house teriyaki sauce with fresh vegetables over seasoned rice.

One Item \$12

Two Items \$14

Three Items \$16

Blackened Ahi Tuna*

Seasoned yellowfin tuna pan seared to order and served with remoulade and choice of two sides. \$16

soup & salad

Pair any house salad

and bowl of soup for just \$11

Market Duo

A scoop of our chicken or tuna salad paired with a bowl of soup. \$12

dressings

Bleu Cheese
Buttermilk Ranch
Honey Mustard
Thousand Island
Creamy Italian
Italian Vinaigrette
Honey Balsamic Vinaigrette
Raspberry Vinaigrette
Parmesan Peppercorn
Sesame Ginger Vinaigrette

soups

Cup \$4.5 Bowl \$6.5

Soup of the Day
Three-Bean Chili
Seafood Bisque

Additional charges for extra dressings and sauces

Menu prices reflect cash price only

sandwiches

Fried Chicken Sandwich

Panko breaded and pan-fried breast of chicken served on a brioche bun with bacon, cheddar cheese, mayo, lettuce, tomato and onion. \$13.5

Born to Build Burger*

An 8 oz. burger, tomato, lettuce, onion and choice of cheese. \$14

Cajun Chicken Sandwich

Blackened chicken breast, lettuce, tomato, red onion, applewood smoked bacon, melted Swiss cheese and honey mustard. \$13.5

Grilled Chicken & Avocado

A grilled chicken breast, bacon, Swiss cheese, avocado, tomato and mayo on a toasted bun or in a flour tortilla. \$14

Crunch Wrap

A grilled flour tortilla stuffed with corn chips, melted Jack & cheddar cheeses, seasoned rice and choice of grilled steak, grilled chicken, BBQ chicken or Buffalo tenders. \$13

Pulled Pork Sandwich

Slow cooked pulled pork BBQ piled high on a toasted bun with coleslaw on the side. \$14

Po Boy

Choice of crawfish or shrimp flash fried and tossed in Buffalo sauce. Served with Jack & cheddar cheeses, lettuce, tomato and red onion and Creole remoulade on toasted Italian hoagie or in a flour tortilla. \$15

Chicken Parmesan Sandwich

Grilled chicken, capicola ham, mushrooms, marinara and mozzarella cheese served on a toasted bun. \$13.5

Chicken Salad Sandwich

House-made chicken salad served with lettuce and tomato on whole-grain bread or wrapped in a flour tortilla. \$12

Chicken Caesar Wrap

Blackened chicken, romaine lettuce, Parmesan cheese and Caesar dressing. \$12

Veggie Wrap

Sautéed vegetables, edamame and white rice wrapped in a flour tortilla. Served with a side of balsamic vinaigrette. \$12

Southwest Chicken Wrap

Chicken, avocado, pico de gallo, lettuce, Jack and cheddar cheeses, corn and black bean salsa and jalapeños in a flour tortilla. \$13

Neighbors Cheesesteak

Thin cut steak with sautéed onions and bell peppers topped with melted white cheese sauce on a fresh hoagie. \$14

Southern Fried Green Tomato Sandwich

Pimento cheese, bacon, fried green tomatoes, red onions and lettuce. Served on Texas toast. \$12

French Dip Sandwich

Hot roast beef, fried onion straws and melted Swiss on a hoagie. \$14

Crab Cake Sandwich

Our crab cake seasoned and pan sautéed with Creole remoulade. Served on a bun with lettuce, tomato and red onion. \$15

Yellowfin Tuna Salad Sandwich*

A house-made tuna salad served with lettuce, tomato and red onion on whole grain bread or in a flour tortilla. \$15

Tuna Sandwich*

Ahi tuna blackened to order, served with lettuce, tomato, onion and house-made remoulade sauce. Served on a toasted bun. \$16

Blackened Mahi Sandwich

An 8 oz. cut of mahi blackened and served on a brioche bun with lettuce, tomato, onion and remoulade. \$16

Ahi Tuna Wrap*

A sesame seared ahi tuna with lettuce and pico de gallo wrapped in a flour tortilla. Served with a wasabi ranch. \$16

Fish Sandwich

A beer battered fish fillet, lettuce, onion, tomato and remoulade sauce on a hoagie. \$13

sides

À la carte \$4

Garlic Smashed Potatoes • Baked Potato • Sweet Potato Casserole • Waffle Fries • Pasta • Hush Puppies • Seasoned Rice Pilaf
Cheddar Cheese Grits • Sautéed Garden Vegetables • Spinach Risotto • Mushroom Risotto • Asparagus • Sautéed Spinach • Sautéed Mushrooms
Steamed Vegetables • Steamed Broccoli • Sautéed Green Beans • Coleslaw • House Salad + \$2