

LUNCH
Mimosa House

TABLE NACHOS

Fried corn tortilla chips topped with melted cheese, choice of topping, jalapeños, pico de gallo, sour cream and fresh chopped cilantro. \$8

CHOOSE YOUR MEAT :

PULLED PORK
\$3

CHICKEN
\$3

BLACK BEANS
\$1

SHRIMP
\$4

CARNE ASADA
\$3

CHORIZO
\$3

COMMUNITY WINGS

DONE BONE-IN OR BONE-OUT

FORBIDDEN WINGS \$10

Tossed in a spicy Asian chili sauce topped with teriyaki aioli and fresh chopped parsley.

CREOLE JERK WINGS \$8

Tossed in a creole inspired dry jerk spice with parsley and dried chili flakes.

CLASSIC WINGS \$8

Tossed in classic buffalo sauce. Served with ranch dipping sauce, cut carrots and celery.

WILBUR WINGS \$9

Tossed in a house made hickory smoked bacon bourbon jam, bbq sauce and chopped bacon.

WESTERN WINGS \$8

Tossed in BBQ sauce. Topped with ranch dipping sauce.

HONEY CHIPOTLE \$9

Tossed in sweet honey and chipotle hot sauce. Topped with fresh chopped cilantro.

FLAT BREADS

CAPRESE FLAT BREAD

Crispy baked flat bread topped with olive oil, house marinara, thick sliced tomatoes, fresh mozzarella, basil leaves and balsamic vinegar. \$10

BACON AVOCADO FLAT BREAD

Crispy flat bread baked with thick cut tomatoes, aioli sauce, fresh mozzarella and rough chopped hickory smoked bacon. Topped with fresh spinach and sliced avocado. \$12

OINK CLUCK MOO FLAT BREAD

Crispy flat bread baked with hickory smoked bbq bacon jam, red onions, smoked pulled pork shoulder, thin sliced steak and fire roasted chicken. \$14

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SANDWICHES

STEAK SANDWICH \$15

Sliced New York steak, topped with fine chopped lettuce, and house aioli. Served with choice of French fries or Cajun chips.

PHILLY CHEESESTEAK

Classic Philly served with mayonnaise, grilled thin sliced steak, grilled bell peppers and onions. Served with choice of french fries or Cajun chips. \$13

MONTE CRISTO \$12

Battered and fried sandwich dipped in cinnamon egg batter, stuffed with sliced ham, turkey and swiss cheese. Served with French fries or Cajun chips.

CUBAN SANDWICH \$12

Classic Cuban sandwich stuffed with smoked pulled pork shoulder, sliced ham, swiss cheese, pickles and Dijon mustard.

SHRIMP PO' BOY \$15

Crispy battered shrimp topped with chopped lettuce and house made remoulade sauce. Served with French fries or Cajun chips.

PORK SANDWICH \$12

Smoked pulled pork shoulder topped with Cajun spiced cole slaw and chipotle aioli. Served with French fries or Cajun chips.

CALIFORNIA BLT \$10

Classic sourdough bread with hickory smoked bacon, house aioli, thick cut tomato, sliced avocado and lettuce. Served with French fries or Cajun chips.

HARBOR CRAB ROLL \$16

Lump crab sandwich tossed with house aioli, celery and fresh chopped parsley on a toasted hoagie roll. Served with choice of French fries or Cajun chips.

BUILD A BURGER

Angus beef patty served with choice of cheese, choice of toppings, fine chopped lettuce, sliced tomatoes, red onions, and dill pickle spears. Served with choice of French fries or Cajun chips. Sub chicken or black bean patty. \$9

CHOICE OF CHEESE:

CHEDDAR CHEESE \$1

SWISS CHEESE \$1

ROASTED BRIE \$3

JACK CHEESE \$1

PEPPER JACK \$1

TRUFFLE CHEDDAR \$2

CHOICE OF TOPPINGS:

SMOKED BACON

\$3

SAUTÉED ONIONS

\$1

ROASTED JALAPENO

\$1

SAUTÉED MUSHROOMS

\$1

SLICED AVOCADO

\$2

PULLED PORK

\$3

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TACOS

NOLA STREET TACOS

Two tacos with choice of grilled chicken or carne asada, with chopped yellow onions and fresh chopped cilantro. \$8

PEPPERED STEAK TACOS

Two grilled carne asada tacos tossed in sweet pepper sauce and fire roasted bell peppers. Topped with pickled carrots, teriyaki aioli and chopped cilantro. \$8

GRILLED FISH TACOS

Two grilled cod tacos, topped Jack cheese, chopped lettuce, pico de gallo and jalapeño cilantro dressing. \$11

CRISPY FISH TACOS

Two crispy fried beer battered cod tacos, topped with fine chopped lettuce, pico de gallo, melted Jack cheese and a house jalapeño cilantro dressing. \$10

GRILLED SHRIMP TACOS

Two grilled shrimp tacos topped with lettuce, pico de gallo, Jack cheese and jalapeño cilantro dressing. \$12

PORK TACOS

Two smoked pulled pork shoulder topped with hickory smoked bbq bacon jam and grilled red onions. \$8

GARDEN GRUBS

KING OF THE SEA SALAD

Lump crab, cold shrimp, tomatoes, chopped romaine lettuce, Louie dressing and sliced avocado. \$14

THE BLT CAESAR SALAD

Chopped Romaine lettuce tossed with tomatoes, classic Caesar dressing, parmesan cheese and chopped hickory smoked bacon. \$11

SOUTHWEST SALAD

Black beans tossed with sliced avocado, fire roasted chicken, tomatoes, pico de gallo, chopped romaine, cheese, and a house made salsa dressing. \$12

FRONT PORCH SALAD

Spinach tossed with sliced strawberries, pecans, thin sliced red onion, feta cheese, and sliced avocado in a poppy seed dressing. \$10

QUESADILLAS

CLASSIC QUESADILLA

Grilled flour tortilla stuffed with a melted mixture of Jack and cheddar cheese. Served with a side of chopped lettuce, pico de gallo and sour cream. \$8

STREET QUESADILLA

Choice of grilled chicken or carne asada quesadilla stuffed with melted mixture of Jack and cheddar cheese. Served with side of chopped lettuce, pico de gallo, and sour cream. \$9

PACIFIC QUESADILLA

Grilled crab mixed with shrimp and chicken stuffed in a grilled flour tortilla with melted mixture of Jack and cheddar cheese. Served with a side of chopped lettuce, pico de gallo, and sour cream. \$15

PORK QUESADILLA

Smoked pulled pork shoulder quesadilla stuffed with bbq hickory bacon jam and mixture of melted Jack and cheddar cheese. \$12