

Paradise Beach Grille

Lunch Specials

Soup

“Paradise Style” Grilled Chicken Tortilla Soup

Rich chicken broth simmered with sweet onions, celery, carrots & an assortment of fresh chilis accompanied by 3 beans, hominy, boneless skinless chicken breast & diced tomatoes.

Garnished with crisp corn tortilla strips, ripe avocado, cilantro cream & spicy salsa.

Cup 6 Bowl 10 Bread Boule 12

Starters

Spicy Buffalo Chicken & Gorgonzola Salad

Crispy white meat chicken accented with our spicy red-hot sauce served atop fresh mixed greens tossed in our gorgonzola port dressing with diced roma tomatoes, seeded cucumbers, grated carrots & diced celery. Garnished with crumbled gorgonzola and fresh basil.

14

Blackened Salmon Caesar

15

Entrees

Blackened Chicken Melt with Bacon & Cheddar

Boneless skinless chicken breast, seared with blackening spices, topped with caramelized onions, applewood smoked bacon, and melted jalapeno jack cheese. Served on a warm croissant accompanied by garlic cheese fries or a green salad.

14

Crispy Northern Halibut Burger

Deep Fried Tavern Battered Northern Halibut fillet topped with melted Monterey jack cheese, avocado and aioli served on a toasted Kaiser roll with red leaf lettuce, tomato and caramelized red onion. Served with pineapple infused Island slaw and tempura battered French fries.

16

Featured Wines of the Week

Cooper-Garrod

Cabernet Sauvignon

Live Oak

Glass 8 Bottle 31

High Note

Malbec

Argentina

Glass 8 Bottle 31

Gruet

Champagne

Brut “Blanc de Noirs”

Glass 8 Bottle 31

Or sample all three in our Flight Of The Week 12

Stephen Hanecak General Manager/Executive Chef

Javier Martínez Executive Sous Chef