

ANTHERA

Lunch Menu

Appetizers

Hummus and Pita Platter \$8

-Our House-Made Hummus served with Toasted Pita, Cucumbers and Tomatoes.

Shrimp Ceviche \$12

-Shrimp salsa with bell peppers, onions, cucumbers, cilantro, jalapenos and a mixture of citrus juices, served with our freshly made tortilla chips.

Loaded Cajun Fries \$8

-Cajun seasoned, hand cut fries topped with Melted Cheddar, Bacon and Green Onions. Served with Chipotle Ranch.

Caprese Pita Pizza \$10

-Pita Bread with Homemade Tomato Sauce, Mozzarella, Sliced Tomatoes and Fresh Basil

Greek Pita Pizza \$10

-Pita Bread with Homemade Pesto, Tomatoes, Red Onions, Kalamata Olives and Feta Cheese

Entrees

Cajun Pasta \$20

- Andouille Sausage, Shrimp, Bell Peppers, Mushrooms, Red Onions in a Spicy Cajun Alfredo
Wine Suggestion: Pinot Noir

Pasta Primavera with Creamy Pesto Sauce \$16

-Zucchini, Yellow Squash, Asparagus, Bell Peppers, Mushrooms and Onions
Add Chicken, Steak, Shrimp or Salmon \$6
Wine Suggestion: Sauvignon Blanc

Basil Berry Salad \$16

-Organic Greens, Raspberries, Blueberries, Strawberries, Candied Pecans, Feta, Basil, Balsamic Vinaigrette
Add Chicken, Steak, Shrimp or Salmon \$6
Wine Suggestion: Sauvignon Blanc

Southwest Chicken Salad \$16

-Chicken, Organic Greens, Red Onion, Guacamole, Salsa, Shredded Cheese, Chipotle Ranch
Wine Suggestion: Pinot Noir

Steak Salad \$18

-Steak, Blue Cheese Crumbles, Organic Greens, Avocado, Cucumbers, Ranch Dressing
Wine Suggestion: Cabernet Sauvignon

Greek Salad \$16

Organic Greens, Feta Cheese, Cucumbers, Tomatoes, Red Onions, Kalamata Olives, Balsamic Vinaigrette
Add Chicken, Steak, Shrimp or Salmon \$6
Wine Suggestion: Sauvignon Blanc

Quinoa Stuffed Avocado \$16

-Organic Greens, Whole Avocado, Sun-Dried Tomato Quinoa, Chipotle Ranch
Add Chicken, Steak, Shrimp or Salmon \$6
Wine Suggestion: Sauvignon Blanc

Beet Salad \$16

Golden Beets, Organic Greens, Blue Cheese, Blueberries, Red Onions, Candied Pecans, Balsamic Vinaigrette
Add Chicken, Steak, Shrimp or Salmon \$6
Wine Suggestion: Sauvignon Blanc

Spicy Cajun Burger \$20

- Half Pound Burger, Cajun Sausage, Mushrooms, Red Onions, Bell Peppers, Pepper Jack Cheese, Romaine Lettuce, Chipotle Ranch
Beer Suggestion: IPA

Blue Mushroom Burger \$20

- Half Pound Burger, Blue Cheese Sauce and Sautéed Herb Mushrooms, Tomatoes, Romaine Lettuce
Beer Suggestion: Amber Ale

Cliffrose Burger \$18

- Half Pound Burger, Guacamole, Bacon, Romaine Lettuce, Tomato, Chipotle Ranch
Beer Suggestion: Hefeweizen

Mushroom Burger \$18

- Handmade Mushroom Burger Patty, Aged White Cheddar, Lettuce, Tomato
Beer Suggestion: Amber Ale

Anthera Burger \$18

- Half Pound Burger, Aged White Cheddar, Lettuce, Tomato
Beer Suggestion: Lager

Salmon Tacos \$18

-Salmon, Romaine Lettuce, Bell Peppers, Red Onions, Chipotle Ranch. Served with a side of Guacamole.
Wine Suggestion: Sauvignon Blanc

Steak, Shrimp or Chicken Tacos \$18

-Choice of Meat, Shredded Cheese, Romaine Lettuce, Chipotle Ranch. Served with a side of Guacamole.
Wine Suggestion: Pinot Noir

Steak Quesadilla \$18

-Steak, Sautéed Herb Mushrooms, Shredded Cheese. Served with a side of Guacamole.
Wine Suggestion: Petit Syrah

Chicken Quesadilla \$16

-Grilled Chicken, Shredded Cheese, Red Onions, Bell Peppers. Served with a side of Guacamole.
Wine Suggestion: Pinot Noir

Sides

Cajun Fries \$6

Side Salad \$6

Soup of the Day \$6

Fruit Bowl \$6

Hummus and Pita \$6

Sun-Dried Tomato Cucumber Quinoa \$6

Mediterranean Potato Salad \$6