

CYPRESS STREET STATION

Lunch Menu - All Items Subject to Availability

APPETIZERS

SWEET CHILI CALAMARI

Lightly Breaded and Fried Calamari Strips in a Sweet Chili Glaze

BUSHWOOD SHRIMP COCKTAIL

Five Large Shrimp served with Cocktail Sauce

STEAK & POTATO QUESADILLA

Griddled Flour Tortillas Filled with Steak, Potato Rouille and Pepper Jack Cheese. Served with Spicy Catalina Slaw and Calle Sauce.

PORTUGUESE CLAM CHOWDER

Our version of New England Clam Chowder with Tomato and Spices
* Cup - Bowl - *

SOUP OF THE DAY

* Cup - Bowl - *

SOUP AND SALAD

House or Caesar Salad paired with Portuguese Clam Chowder or Soup of the Day
* Cup - Bowl - *

SALADS, SANDWICHES & WRAPS

** Sandwiches and Wraps include Housemade Chips, Entrée Salads include Homemade Cornbread **

KITCHEN SINK CAESAR

Caesar Salad topped with Pulled Pork, Bacon, Tomatoes, Bread & Butter Jalapeño and Croutons

CHICKEN CAESAR SALAD

Romaine, Caesar Dressing, Parmesan Cheese & Croutons
* Sub Blackened Shrimp Sub
Scottish Salmon *

CHICKEN SALAD DUET

Homemade Chicken Salad over Mixed Greens with Dried Cranberries, Sliced Almonds and Red Onion Vinaigrette

THAI CHICKEN SALAD

Mixed Greens with Grilled Chicken and Spicy Peanut Dressing

LOUISIANA DIP

Sliced and Lightly Blackened Roasted Duroc Pork Loin, Provolone Cheese and Green Chile Mayo on Toasted Sourdough served Au Jus for Dipping

HAM & SWISS

Sliced Duroc Ham with Swiss Cheese and Miami Mustard on a Toasted Brioche Bun

HOT PASTRAMI

Sliced Pastrami, Sauerkraut, Swiss Cheese, and Spicy Russian Dressing on Marble Rye

AUTUMN HARVEST WRAP

Roasted Turkey, Pepper Jack Cheese, Green Apples Slices, Berry Vinaigrette and Lettuce wrapped in a Flour Tortilla

RANCHER WRAP -

Steak, Pepper Jack Cheese, Roasted Corn Salsa, Tomato, Lettuce & Spicy Avocado Jalapeño Sauce wrapped in a Flour Tortilla

BLACKENED CHICKEN WRAP...

Blackened Chicken with Black Beans, Pepper Jack Cheese, Lettuce and Creole Honey Mustard wrapped in a Flour Tortilla

Modifications and substitutions to menu items will result in additional cost. *Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness.*

SPECIALTIES

CATFISH SANDWICH

6oz Catfish Filet with Tartar Sauce, Catalina Slaw and Sweet Hot Bread and Butter Pickles on Brioche Bun with House Made Chips
* Specify Blackened or Fried *

SOUTHERN HOT MESS

½ Pound Burger with Pimento Cheese and a Fried Green Tomato, Drizzled with Spicy Russian Dressing, Lettuce & Tomato and our House Made Chips

BIG J BURGER

½ Pound Cheddar Burger served with Lettuce & Tomato and our House Made Chips
* Add Bacon.. Add Pulled Pork.. *

MEATLOAF SANDWICH

Homemade Meatloaf with Potato Rouille and Melted Pepper Jack served with Spicy Catalina Slaw and House Made Chips

SEARED RAINBOW TROUT

Lightly Blackened Filet of Rainbow Trout served with a Rosemary Vinaigrette Salad and our Hand Cut French Fries

CLASSIC FISH AND CHIPS

Four Beer-Battered Cod Filets served with Tartar Sauce and our Hand Cut French Fries

PASTA

** All Pastas Include Homemade Cornbread **

BAYOU CHICKEN FLORENTINE

Spicy Alfredo Cream Sauce and Sautéed Spinach topped with Blackened Chicken and Shredded Parmesan Cheese

THE GEORGE

Sautéed Red Onions & Mushrooms with Basil Pesto topped with Grilled Chicken and Shredded Parmesan Cheese

BURIED TREASURE MAC & CHEESE

House Made Pulled Pork with BBQ Sauce covered in Mac & Cheese served with a side of Spicy Catalina Slaw

SIDES

HAND CUT FRENCH FRIES

HOUSE MADE CHIPS

FRIED GREEN TOMATOES (4)

CUP OF FRUIT

DESSERTS

PECAN DELIGHT

Pecan Pie Pieces & Vanilla Ice Cream topped with Fresh Whipped Cream, Caramel Sauce and Nuts

CREME BRULEE

Rich Vanilla Egg Custard Topped with Caramelized Sugar and Fresh Whipped Cream

CHEESECAKE

Creamy Vanilla Bean Cheesecake With Berry or Turtle Topping

TRIPLE COMFORT

Chocolate Cake covered in Bourbon Ganache topped with Espresso Whipped Cream

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