

# TONY ROMA'S®

## RIBS ■ SEAFOOD ■ STEAKS

### LUNCH MENU

LUNCH SERVED UNTIL 4PM, MONDAY – FRIDAY



MOJO CHICKEN

### TEN FOR \$10 LUNCH

#### GRILLED ASIAN CHICKEN SALAD

Asian greens, diced red peppers, sweet Thai chili sauce, cilantro, fried wonton noodles, sesame seeds. Served with Pan Asian dressing. 10

#### CAESAR CHICKEN SALAD

Topped with shaved Asiago cheese, croutons. 10

#### SHRIMP SCAMPI PASTA

Shrimp sautéed with garlic, basil, tomato pesto, chipotle. Served over linguine with shaved Asiago cheese. 10

#### MOJO CHICKEN

Grilled chicken breast, Tony's citrus and brown mustard mojo sauce, pineapple salsa. Served with wild rice, broccoli. 10

#### GRILLED CHICKEN SPINACH STACK

Chicken breast, four cheeses, artichoke hearts, creamy spinach, wild rice, fresh vegetable. 10

#### BONELESS BITES & FRIES

Breaded chicken breast in Buffalo sauce. Served with French fries. Also available with Carolina Honeys™ or sweet Thai chili sauce. 10



SHRIMP SCAMPI PASTA

#### CLASSIC BURGER\*

Lettuce, red onions, tomato. Served with French fries. 10

#### CHICKEN JACK & BACON SANDWICH

Grilled chicken breast, Monterey Jack cheese, bacon, toasted bun, tomato, romaine lettuce, red onion rings, honey mustard. 10

#### BUFFALO CHICKEN SANDWICH

Fried chicken breast in Buffalo sauce, bleu cheese dressing. Served with tomato slices, romaine lettuce, red onion rings. 10

### ENDLESS SOUP & SALAD COMBINATIONS



ORCHARD HARVEST WEDGE CHOP 226 cal.

Pick your favorite soup and salad combo. Includes table bread and butter. 10

#### SOUP

Chipotle Sausage & Roasted Vegetable 150 cal.  
Baked Potato Soup  
Soup of the Day

#### SALAD

Caesar Salad  
Fresh Garden Salad  
Orchard Harvest Wedge Chop 226 cal.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

• A 2,000 calorie diet is used as the basis for general nutrition advice, however, individual calorie needs may vary.

• Nutritional information is calculated using an industry standard database, but does not account for naturally occurring variability within ingredients, variations from guest requested substitutions or variation that may occur in our housemade items.



AGAVE NECTAR  
ROMARITA

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## HAND-SHAKEN ROMARITAS

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 **AGAVE NECTAR ROMARITA®**

Patrón® Silver tequila, Cointreau® liqueur, fresh lime juice and agave nectar artfully blended over ice.

**PLATINUM ROMARITA®**

Our ultra-premium Romarita featuring pure Patrón® Silver tequila and Cointreau® liqueur.

**CADILLAC ROMARITA®**

Our top-shelf Romarita made with Sauza® Hornitos® Reposado tequila, Cointreau® liqueur and a Grand Marnier® liqueur float.

**CLASSIC ROMARITA®**

The perfect mix of Sauza® Gold tequila and Cointreau® liqueur.

 **ROMARITA® 130**

Sauza® tequila, Cointreau® liqueur and fresh lime juice. Made with only 130 calories.

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## CRAFT BEERS

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SAMUEL SMITH'S NUT BROWN ALE  
AYINGER HEFE-WEIZEN  
GREEN'S DISCOVERY AMBER ALE  
LINDEMANS FRAMBOISE LAMBIC

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## BOTTLE BEERS

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AMSTEL LIGHT  
BLUE MOON  
BUD LIGHT  
BUDWEISER  
CORONA  
DOS EQUIS LAGER  
GUINNESS  
HEINEKEN  
MICHELOB ULTRA  
MILLER LITE  
SAMUEL ADAMS LAGER  
STELLA ARTOIS  
O'DOUL'S (NA)

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## DRAFT BEERS

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SAMUEL ADAMS  
SAMUEL ADAMS SEASONAL  
Ask your server for today's selection.

FULL BAR AND WINE LIST AVAILABLE

 Chef recommended menu item.

 Lower calorie menu item.