

Lunch



Great Starters

Maytag Blue Cheese Potato Chips

"a Cap City original," Maytag blue cheese, scallions and Alfredo sauce\$8.50

Hot and Sour Calamari

crispy fried rice noodles and bell peppers\$9.95

Pepperoni Flatbread

zesty Italian tomato sauce, mozzarella cheese\$8.50

Cast Iron Quesadilla

grilled chicken pepper jack cheese and black bean corn salsa\$8.95

Tamarind Glazed Chicken Wings

"perfect for sharing," celery sticks and blue cheese\$8.95

A Bowl of Steamed P.E.I. Mussels

fresh garlic, shallots and tomatoes in a Chardonnay broth\$9.50

Old Bay Peel and Eat Shrimp

1/2 pound, a little messy, a little spicy with cocktail and crab louie sauces\$10.95

Made-From-Scratch Bowls

Soup of the Day cup.....\$4.50 bowl...\$5.50

Roasted Creole Tomato cup.....\$4.50 bowl...\$5.50

Steak and Black Bean Chili

cup.....\$4.95 bowl...\$5.95

Lunch Combo Plates

Soup and Salad

choose your diner salad and add a cup of soup\$9.95

Cap City Trio

half of a house made chicken salad sandwich, your choice of a cup of soup and a diner salad\$10.95

Diner Salads: Mixed Greens • Blue Cheese Salad • Greek Salad, Lemon Caesar • Two Apple Spinach Salad • Wedge of Iceberg

Soups: Soup of the Day • Roasted Creole Tomato • Steak and Black Bean Chili

Fresh Salads

Mixed Greens

with grape tomatoes, carrots, red onion and cheddar cheese tossed in our house vinaigrette.....\$5.95

Lemon Caesar

our classic caesar with parmesan cheese and garlic croutons\$6.50

Wedge of Iceberg

crisp bacon, grape tomatoes, red onion and bleu cheese dressing\$5.95

Blue Cheese Salad

crisp greens tossed with blue cheese dressing, grape tomatoes, bacon, red onion, marble rye croutons and more blue cheese crumbles\$6.95

Two Apple Spinach Salad crisp bacon, cheddar cheese, candied pecans, red onion, grape tomatoes and sherry mustard vinaigrette\$6.95

Greek Salad Feta cheese, grape tomatoes, cucumbers, red onions, Kalamata olives, peperoncini, and a balsamic vinaigrette\$6.25
add chicken\$11.95

Chicken Milanese Caesar

crispy chicken served with our classic caesar, parmesan cheese and garlic croutons\$11.95

Black and Blue Salmon Salad

blackened salmon, mixed greens tossed with blue cheese dressing, grape tomatoes, bacon, red onion, marble rye croutons and more blue cheese crumbles\$13.95

Harvest Salad

slow roasted turkey, green apples, onions, cranberries, toasted walnuts, blue cheese and Waldorf dressing\$11.95

BBQ Chopped Salad

crisp tortillas, BBQ chicken, pepper jack cheese, tomatoes, corn, red onions and creamy cilantro ranch dressing\$12.95

Pecan Crusted Tilapia Salad

granny smith apples, sun-dried cranberries, blue cheese and our sour cream dressing\$13.95

Brian Scheren, General Manager

Larry MacDonald, Executive Chef

*Consuming raw or undercooked seafood, shellfish, meats, poultry or eggs may increase your risk of foodborne illness. Please let your server know of any food allergy concerns.



Favorite Lunch Plates

Cap City Diner Meatloaf buttermilk-chive mashed potatoes, wild mushrooms, broccoli, chili onion rings and BBQ gravy.....\$10.50

Balsamic Chicken
buttermilk-chive mashed potatoes, bell peppers, sautéed spinach and crispy onions.....\$10.95

Romano Crusted Chicken
crispy fried chicken, garlic buttered noodles, roasted tomato cream sauce.....\$10.50

Pecan Crusted Pork Chop cheddar-chipotle mashed potatoes, candied pecans, spinach, shallots and an apple cider glaze.....\$11.95

Diner Sandwiches

served with choice of fresh fruit, Maytag blue cheese cole slaw, cottage cheese or French fries

All American Cheeseburger our old fashioned charbroiled cheeseburger* with LTO on a homemade bun, or, no cheese if you please.....\$8.95

Turkey Burger
hand-pattied, swiss cheese, LTO on a wheat bun..\$8.95

Bacon Swiss Burger 1/2 pound burger* charbroiled and topped with LTO on a brioche bun..\$9.50

Blue Cheese Kobe Burger* topped with blue cheese and caramelized onion, tomato, blue cheese dressing on a rosemary focaccia bun.....\$12.95

Triple Decker Grilled Cheese fried egg, scallions, tomato and dijonaise on country white toast.....\$7.95

Knife and Fork Chili Dog "a Cap City tradition," cheddar cheese, red onions and scallions.....\$7.95

Blackened Tilapia Po' Boy sweet pickle remoulade, LTO on a focaccia hoagie.....\$9.95

Philly Cheese Steak shaved prime rib, melted white cheddar cheese, sautéed mushrooms, onions and peppers on a fresh hoagie.....\$9.50

Diner Meatloaf Melt
muenster cheese, LTO and mayo.....\$8.95

Smoked Turkey Reuben bacon, swiss cheese, sweet diner slaw, red onion and mayo.....\$9.95

Fried Fish Sandwich beer battered fish, cheddar cheese, LTO with a sweet pickle tartar.....\$9.95

Jake's Famous Reuben
house made pulled corned beef, swiss cheese, sauerkraut, 1000 Island on marble rye.....\$9.95

Cheddar Chicken BLT
smoked bacon, lettuce, tomato, onion, BBQ, mayo..\$8.50

Just BLT hold the chicken, hold the cheddar.....\$7.25
add salmon.....\$8.95

Famous Large Plates

Today's Four Egg Omelet served with diner potatoes, wheat toast and fresh fruit.....\$7.95

Ponzu Glazed Salmon sticky rice, stir-fried vegetables and pineapple ginger sauce.....\$13.95

Crispy Fish and Chips beer battered fish served with Maytag blue cheese cole slaw, sweet pickle remoulade, French fries.....\$14.95

New York Strip Steak
10 oz. NY strip, chop house butter, blue cheesy potatoes and sautéed green beans.....\$22.95

Six Cheese Ravioli
topped with homemade Italian meatballs smothered in a fresh plum tomato sauce.....\$13.95

Vegetable Plate
pasta cake, mushroom spring roll, asparagus, broccoli, goat cheese, diner vegetables and marinara sauce.....\$13.95

Spicy Chicken Rigatoni
mushrooms, tomatoes, spinach, poblano peppers and roasted red pepper cream sauce.....\$14.95

Housemade Diner Pies and Desserts

Seriously Big Chocolate Cake
our famous three-layer cake.....\$6.50

Deep Dish Apple Pie
granny smith apples, sweet almond crust, caramel sauce and Johnson's Triple Vanilla Bean ice cream.....\$6.50

Chocolate Covered Peanut Butter Pie
Oreo® crust, peanut butter mousse and chocolate ganache.....\$5.50

Upside Down Banana Cream Pie
honey roasted peanuts, fresh banana, vanilla bean custard, whip cream and fudge sauce.....\$5.25

Cherry Cheesecake.....\$5.50

Florida Key Lime
graham cracker crust, Nelly and Joe's Key Lime....\$5.50

Banana Foster Bread Pudding
triple vanilla bean ice cream, rum caramel sauce..\$5.95

24K Carrot Cake
a diner favorite, with pineapple, golden raisins and walnuts with white chocolate cream cheese icing.....\$6.50

Big Cup O' Chocolate
mug of warm, double chocolate lava cake topped with Johnson's Triple Vanilla Bean ice cream.....\$5.95

Creme Brûlée
vanilla bean custard with fresh berries.....\$5.25