Taste of UTC

3 COURSE LUNCH MENU \$18 PER PERSON

FIRST COURSE select one option

CUP OF SOUP Spicy Seafood Gumbo or New England Clam Chowder

SMALL SALAD

Classic Caesar Salad or House Salad (Tomatoes, almonds, berries, blue cheese, raspberry vin)

MAIN COURSE select one option

TROPICAL CHICKEN BOWL

Marinated grilled chicken, mango pico, fresh avocado, queso fresco, crema and jalapeño over cilantro rice.

BOURBON SALMON SALAD

Candied walnuts, grape tomatoes, queso fresco, and key lime ponzu.

FISH & CHIPS

Our all-time best selling item! Flaky North Atlantic Pollock deep-fried to golden brown. Served with French fries and one side.

AMOB TACOS

Blackened Cobia or shrimp, mango pico de gallo, fresh avocado, queso fresco, drizzled with Baja crema. Served with house chips and one side. Two per order.

DESSERT

KEY LIME PIE

Housemade. According to some guy on Google, it's the best in Florida.