



La Fontana

LUNCH STARTERS

Maui Onion Soup	8
Soup of the Day	7
House Spring Salad	6.5
Fried Calamari	10.5
Chicken Wings	10.5
Chicken Quesadilla	12.5
Seasoned Crispy Fried Cheese Sticks	10.5

SALADS AND HAND-CRAFTED SANDWICHES

(Sandwiches includes choice of: French Fries or Fresh Fruit)

Greek Salad	11.5
Hearts of romaine, Kalamata olives, pepperoncini peppers, Bermuda onions, cherry tomatoes, feta cheese and Greek dressing	
Classic Caesar Salad	11
Homemade croutons and Caesar dressing, fresh parmesan cheese	
Spinach salad	12
Baby spinach, poached pear, candied walnuts, crumbled blue cheese tossed in Raspberry vinaigrette and crumbled bacon	

Add your choice of grilled additional toppings to these salads for

Grilled chicken	5	Blackened salmon	7
Gyro meat	6	Grilled shrimp each	2

California Cobb Salad	16
Mixed greens tossed with diced chicken, bacon, hard boiled eggs, avocado, tomatoes, and blue cheese with choice of dressing	

Oriental Chicken Salad	14
Napa cabbage mixed greens with shredded carrots, green onions, cilantro, roasted peanuts, mandarin sections, rice noodles and chicken strips tossed with a sesame dressing	

Spicy Mahi-Mahi Balsamic Salad	18.5
Grilled spicy Mahi-Mahi atop Micro greens, julienne vegetables and balsamic vinaigrette	

Traditional Muffuletta	13.5
Sliced Mozzarella, Provolone, Mortadella, Salami & Ham on Italian bread with basil tapanade	

California Chicken Sandwich	13.5
Grilled chicken breast topped with artichoke and spinach mousse covered with Monterey jack cheese served on a sourdough kaiser roll	

Caribbean Chicken Wrap	13.5
Grilled spicy chicken breast, smoked gouda cheese, tomato, micro greens and mango vinaigrette in a spinach tortilla	

Gyro Sandwich	12.5
Slices of beef and lamb with diced tomatoes, onions, mint, cucumber and tzatziki sauce on a lightly grilled pita bread	

An additional \$2 charge per plate will be added to split plated menu and a 20% gratuity will be added for parties of 8 or more
Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness



Lunch

- Charbroiled Angus Beef Burger* 13.5
Freshly ground Angus beef, lettuce, tomato, red onion and pickle on a sour dough or whole wheat toasted Kaiser roll with choice of Two topping;
- Choice of Additional toppings:* 1.50
American ~ cheddar ~ jack ~ pepperjack ~ blue cheese ~ bacon ~ sautéed onions ~ sautéed mushrooms ~ avocado
- Old fashioned Patty Melt* 13.5
Freshly ground Angus beef patty, grilled red onion and cheddar cheese on a grilled pumpnickel bread served with seasoned fries.

HEART HEALTHY

- Tropical Blackened Salmon Salad* 19.5
Romaine lettuces with mango vinaigrette topped with fresh blackened salmon and mango, corn and black bean salsa
- Wild Mushroom Ravioli Pomodoro* 16.5
Large ravioli stuffed with wild mushrooms on julienne vegetables
- Pan Seared Ahi* 19.5
Soy and ginger pan seared Ahi tuna on a spinach and edamame stew with steamed baby bok choy.
- Risotto Vegetarian Paella* 14.5
Saffron Risotto with artichoke hearts, squash, carrots, green peas, soy beans and tofu.

STEAKS

- Roquefort Filet* 28.5
Two petite 4oz center cut tenderloin of beef, with burgundy sauce, garlic mashed potatoes, seasonal vegetables topped with Roquefort.
- La Fontana Philly Cheese Sandwich* 16.5
Grilled thin sliced prime rib of beef, with grilled onions, mushrooms, peppers, melted cheese sauce on a steak bun and served with Fries.

Fontana's Favorites

- Pan roasted Pacific Salmon* 19.5
Pacific salmon filet served over saffron risotto, wilted spinach in a sun dried tomato and basil pesto broth.
- Cajun Jambalaya* 16.5
Cajun Rice, Chicken breast strips, Shrimp and Andouille spicy Sausage.
- Seared Mahi Mahi Provençal* 19.5
Garlic mashed potatoes, broccolini and provençal roasted tomato relish.

PASTAS

- Capellini a la Traditional* 15.5
- With Prawns* 22.5
Angel hair tossed with fresh spinach, tomatoes, basil, capers, garlic and shallots in a white wine butter sauce
- Penne con Pollo* 18.5
Marinated grilled chicken with fresh spinach, sun dried tomatoes, and artichoke hearts tossed in a roasted garlic cream sauce
- Cheese Sacchetti with Italian Sausages* 22
Four Cheese Sacchetti purses with Italian sausages and a sprinkling of parmesan cheese in a pesto chicken broth
- Pasta di Mare Pomodoro* 21
Salmon, shrimp, Clams and a sprinkling of parmesan cheese in a pomodoro sauce

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