

Lunch at 129 ½  
Served 11-2 Monday-Friday

## Starters

- Warm Brie  
with Fresh Fruit Compote and Baguettes  
8
- Spinach & Crab Spread  
Fresh Spinach & Cream Cheese with Nutmeg and Old Bay served with Warm Baguettes  
8
- Escargot  
Our House favorite, with Mushrooms in a Sherryed Herb Sauce over Grilled Baguettes  
7
- Soup d' Jour  
Ask your server for today's selection  
4 / 6

## Salads

- Caesar Salad  
Crisp Romaine with Garlic Croutons, Parmesan and our Creamy Dressing  
Add Grilled Tenderloin or Shrimp - 5, Grilled Chicken - 4  
9
- Winter Greens & Goat Cheese  
Mixed Greens tossed with a Cranberry Vinaigrette, Dried Fruit, and Walnuts  
with Creamy Goat Cheese and Balsamic Onions  
9

## Sandwiches

- with your choice of 'Slaw, Mixed Greens or Sweet Potato Fries -

### Chicken Sandwiches

- Buffalo Chicken  
Lightly Battered and deepfried Breast of Chicken, topped with a Spicy Buffalo or  
Prickly Pear BBQ Sauce, Smoked Gouda, and Caramelized Onions  
8
- Grilled Chicken Caprece  
Lightly marinated Chicken Breast, served on Toasted Focaccia with Tomato, Fresh  
Basil, Fresh Mozzarella, Spinach and a Roasted Garlic Cream Cheese  
8

### Beef Sandwiches

- Prime Rib Cheese Steak  
Thinly sliced Prime Rib with Green Peppers, Caramelized Onions and Melted Provolone  
9
- NY Strip Sandy  
Lean grilled sirloin, topped with Tobacco Onions, Roasted Garlic Cream Cheese  
and Caramelized Tomatoes  
11
- Rueben  
Lean Corned Beef, Swiss Cheese, Sauerkraut & Creamy Dressing on Thick Marbled Rye  
8

### Veggie Sandwiches

- Barry's Grilled Cheese  
On Thick Wheat Berry with Dijon, Provolone, Gruyere and Tomatoes  
7
- Basil Pesto Portabella  
Grilled Portabella slices, Roasted Garlic & Basil Pesto Cream Cheese,  
Caramelized Tomatoes, Roasted Red Bell Pepper, wilted Spinach  
and Melted Swiss on Fresh Focaccia Bread  
8
- Grilled Eggplant Stack  
Grilled Eggplant, Roasted Red Bell Peppers and Mozzarella with a Sundried  
Tomato Olive Oil Drizzle and Fresh Herbs  
8
- Roasted Beets, Chevre and Walnuts  
Served Open face with Horseradish Apple Butter, Spinach, Roasted Beets  
and Goat Cheese with an Apple Balsamic Reduction and Candied Walnuts

## Entrees, Casseroles & Such

Carne Stuffed Baked Potato  
Grilled Tenderloin filled Idaho Baker, with a Black Bean Chili Sauce & Melted Cheddar  
8

Vodka Penne & White Clam  
Simply the best! Penne Pasta tossed in a Creamy Vodka and White Clam Sauce  
9

Baked Mac & Chz  
Our Four Cheese Macaroni and Cheese with Gouda, Parmesan, Cheddar  
and Chevre. Served with a Roasted Red Pepper Sauce  
8

Beef Goulash  
Elbow Macaroni baked in a hearty Beef Stew with Tomatoes, Onions and Fresh Herbs  
on Buttered Wheatberry Bread with Vegetables  
9

Pasta of the Day  
Ask your server for today's creation  
- priced daily -

Jalapeño Bacon Wrapped Scallops  
Large Sea Scallops, wrapped in Jalapeño Bacon and Chargrilled,  
served with a Cilantro Aioli served with Rice and 'Slaw  
11

Lobster Fritters  
Sweet Slipper Tail Meat, in a Citrus and Herb Batter  
with a Spicy Mustard Sauce and Fresh Greens  
11

Fresh Catch  
Ask your server for today's freshly flown in Selections  
- priced daily

Chicken or Eggplant Parmagiana  
Thick Slices, Breaded and Deepfried with layers of Ricotta, with Pasta and Marinara  
9

Prickly Pear BBQ Ribs  
½ Rack of Slow Roasted BBQ Ribs with our Prickly Pear BBQ Sauce,  
Served with Slaw and Sweet Potato Fries  
15

Thanks for joining us!  
Ask your server about our B# Club, and upcoming events!

Lunch  
Mon - Fri 11-2

Dinner Nightly  
4:00 pm

## Jazz at the Grille Series

A Monthly 129 ½ Sunday Brunch Event  
Under the Musical Direction of Steve Annibale

Jan. 18 – "Swing in the New Year", The Arizona Swing Machine  
Feb. 1 – "For the Love of Jazz", Rosemary & Frankie Chavez  
March 1 - "A Tribute to Louis Armstrong", Bill West & Steve Annibale  
Ala Carte Menu and Great Music - reservations required  
11 and 1:30pm

Live Jazz Wednesday - Sunday  
6:00pm

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