

# Lunch Crunch

Served Monday through Friday 11am to 4pm



## ENDLESS SOUP AND SALAD

Our Inca salad topped with feta, tomatoes, cucumbers, and almonds with choice of soup \$7.5



## TRIO SALAD

A flavorful plate of curry chicken salad, tuna salad, and cottage cheese. Served with fresh fruit \$7



## SIDE COMBO

Choose three items from our sides or two items and a cup of soup \$7.5



## GRILLED CHEESE AND TOMATO BASIL BISQUE

Not what your mom used to make! Melted pepperjack cheese on your choice of bread with a bowl of our chef's special-recipe tomato basil bisque \$7

## CHICKEN PASTA SALAD



Tri-colored rotini pasta in an old style Venetian vinaigrette with kalamata olives, feta cheese, and veggies topped with grilled chicken \$7.5

## TUNA MELT

Our white Albacore tuna salad with white cheddar on grilled white bread. Served with cottage cheese \$6.75

## BLT The best BLT in the city!

Crispy pepper bacon with lettuce and Roma tomatoes on your choice of bread with sun-dried tomato aioli. Served with Inca fries \$6.75

## HALF REUBEN AND SOUP OR SALAD



Choose a cup of soup or our Inca salad to accompany a half portion of our famous Reuben \$6.75

## Daily Features

### MONDAY



Chef's meatloaf served with buttery mashed potatoes, country-style green beans, and a side of mango ketchup \$7.5

### TUESDAY



Open-faced beef brisket sandwich topped with Sweet Baby Ray's barbecue sauce. Served with apple coleslaw \$7

### WEDNESDAY



Country-fried pork chops with sweet onion bacon gravy. Served with mashed potatoes and country-style green beans \$8

### THURSDAY



French dip served with Inca fries. Choice royal round, house-roasted and hand sliced. Double dip it if you dare! \$8

### FRIDAY



Fresh-off-the-boat beer-battered cod. Served with apple cole slaw and home-style mac 'n cheese \$9

## Savory Soups

### JT'S CHILI

Chef's special Texas-style recipe featuring chipotle peppers and sweet onions. Topped with white cheddar and scallions. Cup \$3.5 • Bowl \$5



### TOMATO BASIL BISQUE

Cup \$3 • Bowl \$4.5

### CHEF JOHN'S SOUP DU JOUR

Choose from Chef's creations Cup \$3.5 • Bowl \$5

## Appetizers



### ASPARAGUS FRIES

Fresh asparagus served tempura-style with a side of lemon herb aioli \$8



### NACHOS

House-made corn tortilla chips piled high with JT's chili, Mexican cheeses, shredded lettuce, diced onions, tomatoes, jalapeños, black olives, and sour cream \$8  
Sub grilled chicken \$1

### AZTEC WINGS

Fresh juicy chicken wings with your choice of our signature sauces: Mild, Chef's Secret Barbeque, Thai Peanut, Teriyaki, Southern Heat, Spicy Garlic, Flamin' Chipotle \$8

### CHICKEN TENDERS

Taste the difference with our house-made chicken tenders, hand-breaded and fried to perfection or try them grilled. Choose any of our wing sauces for dipping \$8

### SPICY FRIED PICKLES



Spicy dill pickle spears battered and fried. Served with southwestern ranch for dipping \$7

### POTATO SKINS



Crispy potato skins stuffed with white cheddar cheese topped with bacon and pico de gallo, served with jalapeno cilantro sour cream \$8



Vegetarian or can be served vegetarian.



Please allow a little extra time for these items.



These items can be prepared quickly.

Consuming raw or under cooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

# Sandwich Board

Sandwiches include Inca fries, a pickle spear, and named toppings. Substitute any side dish for Inca fries for \$1

## CRISPY CHICKEN

The plumpest breast in town! Premium, all-natural, and hand-breaded, served golden brown with lettuce, tomato, and roasted garlic aioli \$8.5  
Make it buffalo for \$1

## PORTABELLA SANDWICH

Marinated portabella mushroom grilled and served on our split bun with onion straws, alfalfa sprouts, and sun-dried tomato pesto aioli \$8.5

## CHICKEN PHILLY

Marinated chicken grilled with mushrooms, peppers, and onions served with a roasted garlic aioli for accompaniment \$8.5

## TURKEY CROISSANT

Buttery croissant grilled to order with premium turkey breast, shredded lettuce, tomato, and sun-dried tomato aioli \$8

## VEGGIE PHILLY

Sautéed wild mushrooms, zucchini, onions, and spinach topped with melted mozzarella cheese on a toasted hoagie roll with our sun-dried tomato aioli \$8.5

## THE CALIFORNIAN

Our premium turkey breast, pepper bacon, Swiss cheese, guacamole, lettuce, tomato, alfalfa sprouts, and brown mustard on thick white toast (or not) \$8



## SIGNATURE REUBEN

Highest grade corned beef, Swiss cheese, and German-style hot slaw on thick rye for the best and most unique Reuben in the state. House-made thousand island served on the side, sauerkraut available upon request (but not recommended!) \$8.5

## FISH TACOS

Grilled Mahi-Mahi served in a soft flour tortilla with shredded cabbage, Monterey jack cheese, avocado, pico de gallo, and jalapeno cilantro sour cream on the side. Served with Inca fries or jasmine rice \$9

## BEER-BATTERED FISH

Our dark-beer-batter makes this sandwich delectable! Served on a hoagie roll with shredded lettuce, tomato, and a side of our Cajun tartar sauce \$9

## CRAB CAKE

Our house-made Maryland crab cake topped with tomato chive relish, alfalfa sprouts, and our Cajun tartar sauce on a toasted English muffin \$10

## INCA BURGER

A fire-grilled, juicy ground steak patty seasoned with Inca seasoning and topped with crispy onion straws, mango ketchup, tomato, lettuce, pepper bacon, and sweet hot pickles \$9

## BE THE BOSS BURGER

Our fire-grilled, juicy ground steak patty seasoned with Inca seasoning and topped with lettuce, tomato, and onion \$8

Be the boss and add additional toppings for 50¢ ea.  
Cheddar • Pepperjack • Monterey Jack • American Bleu Cheese • Swiss • Sautéed Onions • Guacamole • Sautéed Mushrooms • Barbeque • Bacon • Aiolis • Avocado • Banana Peppers • Blackening Seasoning

# Go Green

Add to any salad Grilled or Blackened: Chicken \$2, Shrimp \$5, Salmon \$4, Steak tips \$4

Dressings: House Basil Vinaigrette, Buttermilk Ranch, Southwestern Ranch, Bleu Cheese, Italian, Balsamic Vinaigrette, Thai Peanut, Honey Mustard, Creamy Garlic, Fat-Free Raspberry Vinaigrette, and Thousand Island

## PECAN CHICKEN SALAD

Hand-breaded pecan-encrusted chicken tenders, bacon, white cheddar, candied pecans, and dried cherries served over chopped Romaine lettuce. Drizzled with honey and served with honey mustard dressing on the side \$9

## CHEF'S SALAD

A blend of fresh field greens and iceberg lettuce with premium turkey, crumbled bacon, tomato chive relish, sliced egg, and pepper jack cheese. Served with creamy garlic dressing on the side \$8

## CAESAR SALAD

Fresh chopped Romaine lettuce, Romano cheese, and house croutons tossed in Caesar dressing. Served with garlic bread. \$7 Side Caesar \$4  
Add anchovies \$1

## LARGE INCA

Our Inca salad is a blend of field greens and iceberg lettuce topped with grape tomatoes, cucumbers, feta, toasted almonds, and house croutons. Served with house basil vinaigrette on the side \$8  
Small Inca salad \$4

## SAIGON CHICKEN

Romaine, carrots, peanuts, tomatoes, cilantro, scallions, chilled marinated chicken, and crispy wontons served with Thai peanut dressing on the side \$8

## TUNA NICOISE

Ahi tuna encrusted with sesame seeds and seared medium-rare served over Romaine lettuce with sliced egg, red onion, roasted garlic potatoes, cherry tomatoes, and kalamata olives. Served with balsamic vinaigrette on the side \$12

## Fabulous Sides \$3 each

SEASONAL FRUIT  
APPLE COLE SLAW  
JASMINE RICE  
MAC 'N CHEESE  
GRILLED ASPARAGUS  
COUNTRY STYLE GREEN BEANS  
POTATO PANCAKE

PASTA SALAD  
GARLIC HERB JASMINE RICE  
COTTAGE CHEESE  
CHEF'S VEGETABLES  
SWEET POTATO FRIES  
BUTTERY MASHED POTATOES  
INCA FRIES

## Desserts \$5 each

BROWNIE A LA MODE  
CHOCOLATE PEANUT BUTTER PIE  
CHEESECAKE  
FUNNEL FRIES  
BANANA SPLIT  
DIABLO BUCKEYE PIE