



# Providence Art Club

# Lunch Menu



## SOUPS

Cup 4 / Bowl 5 / To-Go Pint 7 / To-Go Quart 12

♥ **Creamy Tomato Basil Bisque**  
Vegetarian

**Chicken Tortilla Soup**

## SALAD

♥ **PAC Salad 14**

- Spring Panzanella Salad  
baby kale, roasted spring vegetables, peas, radishes,  
carrots, asparagus, focaccia croutons, pesto  
vinaigrette, pea tendrils

♥ **PAC 3.0 8**

Mesclun greens, roasted peppers, cucumber, and  
parmesan cheese tossed with EVOO

♥ **House Salad 4**

Mixed greens with tomato, cucumber, julienne  
carrot, Kalamata olives with choice of dressing

**For an additional price, any salads can be  
served with choice of:**

Grilled Chicken +6

Sweet Potato Black Bean Burger +7

Grilled Ahi Tuna Steak +9

♥ **PAC Frittata 12**

Frittata with roasted peppers, onions,  
mozzarella cheese blend served with fresh fruit  
or house salad

**Margherita Pizza 16**

*\*Gluten-Free\**

Cauliflower pizza crust, house made pizza sauce,  
sliced tomato, fresh mozzarella, pizza cheese  
blend, fresh basil

## SEASONAL FAVORITES

**Ahi Tuna Poke Bowl 20**

Grilled rare Ahi tuna, poke sauce, sushi rice,  
marinated vegetables, avocado, wakame seaweed  
salad, toasted sesame seeds, and Sriracha aioli

**Chicken Souvlaki 16**

Lemon garlic grilled chicken, tzatziki, mixed  
greens, tomatoes, kalamata olives, feta, Israeli  
salad, warm pita

♥ **Middle Eastern Plate 14**

Hummus, tabbouleh, stuffed grape leaves, feta  
cheese, olives, Israeli salad, crudité, tzatziki sauce,  
and mini naan

♥ **Miso Eggplant & Hummus 14**

Roasted miso eggplant, hummus,  
avocado, tomato, pickled carrots,  
cucumbers, arugula, multigrain toast

♥ - Indicates Vegetarian Option

## ENTRÉES

**Pan Seared Black Sea Bass 24**

Olive crusted black sea bass, lemon  
marinated baby tomatoes, English peas, pea  
tendrils, roasted potatoes

**Steak Frites 24**

Grilled 6 oz Top Sirloin Steak, chimichurri  
sauce, garlic fries, Byaldi vegetables

**Chicken Parmesan 21**

Crispy chicken breast, tomato basil sauce,  
mozzarella cheese, roasted potatoes, Byaldi  
vegetables

*Entrées served with choice of Soup, or House  
Salad*

## SANDWICHES

**PAC Mac Burger 16**

8oz Blend of Brisket, Chuck, & Sirloin, 2  
griddled 4oz patty's, lettuce, tomatoes, pickles,  
chopped onions griddled sesame bun  
*\*Plain burger available upon request\**

♥ **Spicy Sweet Potato Black Bean Burger 12**

House made veggie burger with habanero pepper  
jelly, lettuce, tomato, onion, cucumber, and  
avocado crema on warm potato bun

**Bacon & Egg Croissant 14**

Egg salad, applewood smoked bacon, bibb  
lettuce, tomato, toasted croissant

**Thyme Roasted Carrot Pita 14**

Roasted carrots, baby kale, ricotta cheese, pickled  
red onion, peppers, cucumber, hot honey, pita  
bread

**Pulled Pork Sandwich 16**

Apple wood smoked pulled pork, bourbon  
BBQ sauce, coleslaw griddled brioche bun

**Half or Whole Sandwich**

10/13

**Curry Chicken Salad, Egg Salad or  
Turkey**

On wheat bread with lettuce and  
tomato served with a cup of soup or house  
salad

*All sandwiches served with Pickle Chips, choice of French Fries,  
Sweet Potato Fries, Zucchini Sticks (\$1 extra), Cup Of Soup  
(\$1 extra) House Salad, Potato Chips, Fruit Salad, or Coleslaw*

\*\*All meats and seafood are cooked to the customer's request. Consumption of raw or undercooked foods of animal origin may increase risk of food borne illness. Consumers who are especially vulnerable to food borne illness should eat all animal products that are thoroughly cooked. Please inform your servers of any food allergies or dietary restrictions.