



Lunch Menu

Starters

Chef's Soup Selection of the Day

Six

Spinach and Watercress Salad

papaya, root vegetables, Campari vinaigrette

Six

Baby Greens

fresh mozzarella, preserved tomatoes, sherry vinaigrette

Eight

Fried Crab Cake

roasted butternut squash, spinach, lemon-mustard dressing, chili aioli

Nine

Polenta fries

with herb aioli

Four

Sandwiches and Salads

sandwiches served with your choice of pasta salad, potato salad, or polenta fries

Chicken Caesar Salad

romaine lettuce, parmesan dressing, garlic crostini

Thirteen

Shrimp

Thirteen

Crabcake

Fourteen

Beef and Feta Cheese Salad

mixed greens, red peppers, scallions, white balsamic vinaigrette, petite baguette

Thirteen

Grilled Natural Beef Hamburger

mild cheddar cheese, smoked bacon, house-made catsup

Eleven

Apple BBQ Pork Sandwich

smoked onions, fennel, parmesan slaw

Twelve

Grilled Portabella Mushroom Sandwich

roasted red peppers, zucchini, onion, provolone cheese, olive tapenade

Ten

Entrées

Pan-Seared Alaskan Salmon

tomato, caper and pumpkinseed sauce, wild rice pilaf

Twelve

Grilled Mushrooms and Lemon Fettuccine

herbed butter sauce, roasted vegetable compote

Ten

Add grilled rosemary shrimp

Fourteen

Natural Beef Pot Pie

brandied vegetables, herbed "gravy" with puff pastry

Twelve

Fried Chicken Breast

roasted garlic sauce, mashed yukon gold potatoes, seasonal vegetables

Twelve

Executive Chef - Michael Delcambre

Manager - Jeffrey Fisher

Wine Captain - Jessica Nielsen