



Lunch Menu

Appetizers

Shrimp Tacos * 11

Grilled shrimp over jicama-cilantro slaw in a soft taco, drizzled with chili mayonnaise.

Venison Sausage * 11

Canadian red deer sausage with blueberry merlot reduction over stir-fried Napa cabbage.

Roasted Soy Beans * 6

With smoked sea salt & cracked black pepper.

Fallen Stars * 9

A unique blend of crabmeat, angel hair pasta & spices, lightly fried.

Served with key lime dipping sauce.

Dukkah-Crusted Lamb Chops * 15

Pan seared with pomegranate molasses.

Vegetable Samosas * 7

Curried cauliflower, peas & potatoes.

Served with mango dipping sauce.

Soups

Soup of the Day * \$4.00 cup \$5.00 bowl

French Onion Soup with Gruyere* \$5.50 bowl

Salads

House Salad * 5

Crisp romaine, field greens, tomatoes, cucumbers & shredded carrots.

Caesar Salad * 7/10

Crisp hearts of romaine, croutons & parmesan cheese tossed with Caesar dressing.

Classic Cobb Salad * 9/13

Diced chicken, tomato, hard-boiled egg, chopped bacon, crumbled blue cheese & avocado, atop a bed of field greens.

Goat Cheese Salad * 10/14

Panko crusted goat cheese lightly fried and served over spinach and field greens. Topped with strawberries, red onions, pecans & champagne vinaigrette.

Asian Chicken Cashew * 9/13

Chicken breast cut into strips & sautéed in sesame oil with red pepper & cashews. Served over field greens with mandarin orange segments & wonton strips.

Blackened Steak Waldorf * 10/14

Cajun seasoned steak over field greens, diced apples, grapes, sugar-coated walnuts & honey-Dijon apple vinaigrette.

Warm Rum Glazed Pineapple & Crab * 10/14

Pineapple rings marinated in rum, molasses, & orange juice, then grilled. Topped with warm calypso crab salad.

Additional Salad Enhancements

Grilled Chicken * 4

Steak, Shrimp, or Salmon * 7





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Sandwiches

Smoked Salmon BLT * 9/12

Norwegian smoked salmon, crisp bacon, lettuce, tomato & lemon-caper mayonnaise.

Cheese Steak Wrap * 12

Steak sandwich meat, grilled onions, provolone, lettuce, tomato & mayonnaise in a wrap

Turkey Salsalito Wrap * 12

Warm turkey, bacon, cheddar-jack cheese, salsa & shredded lettuce

NY Deli Style Reuben * 10/13

Fresh corned beef, sauerkraut, swiss cheese and Thousand Island dressing on grilled rye bread

Crab Cake Sandwich * 17

Fresh jumbo lump and backfin crabmeat in our special seasonings. Broiled then served on a Kaiser roll with lettuce & tomato

Schnitzlewich * 12

Crispy pork loin, swiss, caramelized onions & curried pickles with Dijon-mayo drizzle on Ciabatta.

Nashville Chicken Sandwich * 12

Buttermilk-fried spicy chicken, lettuce, tomato, onion & pickle. Served on brioche with secret sauce.

Braised Pulled Beef Sandwich * 9/12

Pulled beef, red onion chili jam & gorgonzola mornay. Served on a brioche bun.

Lunch Entrees

Tortelloni * 15

Cheese-filled jumbo tortellini with asparagus, sun-dried tomatoes & shiitake mushrooms.

Tossed with basil pesto (nut-free).

Chicken Breast Pistachio * 16

Chicken breast coated with pistachio, sautéed with apples, onions & Frangelico cream sauce.

Crab Cake * 18

Crab cake broiled & served with sautéed spinach. Topped with remoulade.

Burgers

Turkey Cobb Burger * 11

Grilled turkey burger topped with bleu cheese, bacon, tomato, crisp romaine, & drizzled with balsamic glaze.

Coconut Crusted Haddock Sliders * 9/12

Lightly fried & served on toasted slider buns with lime aioli, diced mango & avocado.

The Classic * 11

8oz. of USDA ground chuck- the best we can get! Served on a brioche-style roll with lettuce, tomato, red onion & a pickle spear.

Upgrade your side order with a tossed salad or the soup of the day.

