



Lunch Menu

Appetizers

Gazpacho

Avocado and tortilla chips

9

Soup du Jour

The Chef's daily creation utilizing the best ingredients available

9

Crispy Calamari and Onion Rings

Remoulade sauce

9

Ceviche

Scallops, shrimp, fresh herbs, tomatoes, red onions, avocado, and lemon juice

10

Baby Spinach Salad

Strawberries, Gorgonzola, a sprinkling of bacon and raspberry vinaigrette

9

Salads and Sandwiches

Caesar Salad Coeur de Lion

Crisp romaine with ciabatta croutons, shaved parmigiano-reggiano, with our house made Caesar dressing and marinated Italian anchovies

10

Add Grilled Chicken 6 Add Grilled Salmon 8 Add Grilled Prawns 9

Cobb Salad

Crisp iceberg, romaine, and watercress, avocado, diced tomatoes, hardboiled egg, chives, Gorgonzola cheese, grilled chicken, Applewood smoked bacon and house made vinaigrette dressing

13

Curried Chicken Salad

Mixed with grapes & apples and served with mesclun greens and toasted walnuts

18

Chicken Quesadilla & Salad

Melted pepper jack cheese, grilled onion, grilled chicken, chipotle aioli, and mesclun greens with banyuls dressing

14

Grilled Seafood Salad

Grilled scallops, salmon, and shrimp on a bed of mesclun greens with mixed herb vinaigrette

22

Pineland Farms Bacon Cheeseburger

Vermont cheddar, apple wood smoked bacon and grilled sweet onions. Served with house cut pommes frites

13

Classic Reuben

Local farm raised corned beef brisket, sliced and grilled with sauerkraut, Swiss cheese and house made Thousand Island dressing on country rye bread. Served with house cut pommes frites

14

Jumbo Lump Crab Cake Sandwich

Served on a Brioche bun, with lettuce, tomato and caper-aioli sauce on the side. Served with house cut pommes frites

21

Entrees

Rock Shrimp Fettuccine

Rock shrimp, tomatoes, sweet corn, scallions and white wine, and butter

18

Grilled New York Strip

Heirloom tomatoes, buffalo mozzarella, fresh basil, olive oil and cabernet demi glace

24

Seared Organic Chicken Veronique

Fingerling potatoes, seedless grapes, with a shallot, and white wine sauce

21

Seared Rock Fish

Fennel, pine nuts, and artichokes and white wine butter sauce

21

Grilled Hanger Steak

Sautéed wild mushrooms, fingerling potatoes, and cabernet demi glace

22

Grilled Vegetable Ravioli

House made ravioli in a roasted tomato and red pepper reduction

19

Duo of Grilled Scallops and Shrimp

Chef's selection of fresh steamed vegetables

25

18% Gratuity added to all parties of eight or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.