

Lunch Menu

Appetizers

Asparagus Rollantini

Wrapped with prosciutto, baked with fontina cheese and crunchy breadcrumb topping
\$11

d

Kobe Beef Sliders

With cheddar cheese, caramelized onions, on brioche bread
\$13

Shrimp Cocktail

Served with our spicy horseradish sauce
\$14

d

Kobe Cheesesteak Spring Rolls

Sautéed onions, cheese béchamel, served with spicy ketchup
\$12

Soups and Salads

Chef's Soup Du Jour

priced daily

d

French Onion Gratin

\$6.5

d

Delaware Bay Cream of Crab

\$7

Washington Salad

Mixed greens, candied walnuts, French beans, goat cheese, burgundy poached pear, champagne vinaigrette
\$9.5

d

Baby Spinach Salad

Bacon, red bliss potatoes, spiced pecans, red onions, warm sherry ~ bacon vinaigrette \$9

d

Classic Caesar

Grape tomatoes, garlic croutons and shaved grana padano \$8

Enhance your salad with one of the following:

Grilled Chicken ~ Add \$2 Grilled Salmon ~ Add \$4 Grilled Shrimp ~ Add \$6

d

Harvest Salad

Baby arugula, dried cherries, golden raisins, apples, toasted almonds, bleu cheese, fig ~ balsamic vinaigrette
\$9.5

d

Asian Scallop Salad

Grilled scallops, julienne carrots, cashews, fried rice noodles, lemongrass vinaigrette
\$14

d

Boston Wedge

Boston lettuce, bacon, hard boiled egg, bleu cheese & red onion with choice of bleu cheese vinaigrette or roasted garlic ranch dressing

\$10

Lunch Menu

Sandwiches

All Sandwiches served with French fries and a pickle

Black Angus Cheese Burger

Lettuce, Tomato, and Onion

\$10

d

Char-grilled Filet Mignon

Topped with sautéed Spinach and Fontina Cheese

\$14

d

Classic Reuben

Corn beef, Swiss cheese, sauerkraut and Russian dressing served open faced on rye bread

\$8.5

d

Grilled Chicken

Roasted red peppers, fresh mozzarella and basil on focaccia bread

\$10

d

Crab cake Sandwich

Lettuce, tomatoes, caper remoulade, on toasted brioche bun

\$15

Main Selections

Sesame Crusted Tuna

Asian carrot slaw & chili garlic sauce

\$17

d

Sautéed Shrimp & Penne

Spinach, bacon and red onions in a sherry butter sauce

\$16

d

Pan Seared Chicken

Tossed with fettuccini, grape tomatoes, asparagus and pine nuts in a garlic butter sauce

\$14

d

Dry Rubbed Bistro Steak

Grilled, over Yukon gold whipped potatoes with a brandy peppercorn demi

\$17

d

Penne Primavera

Asparagus, mushrooms, grape tomatoes, spinach and fresh basil

Served red or white

\$12

Sharing charge 25%

20% gratuity will be added to parties of 6 or more