

LUNCH MENU

SMALL PLATES

TUNA POKE

Diced raw tuna, tomatoes and avocado tossed in sesame oil and garnished with pickled pineapple, black seaweed salad and brioche toast points 15

BEEF TENDERLOIN SKEWERS

Beef tenderloin skewered, grilled and served with a green mojo 13

HEIRLOOM TOMATO TARTAR

Diced heirloom tomatoes, capers and shallots dressed with extra virgin olive oil and garnished with a hardboiled egg yolk 11

CRAB CAKES

Two all lump crab cakes sautéed and served over black bean and corn salsa 12

STEAMED MUSSELS POMODORO

Steamed Prince Edward Island mussels tossed with fresh garlic, basil and roma tomatoes 12

SHRIMP AND SWEET POTATO FRITTERS

Three tiger shrimp encrusted with sweet and rustic potatoes, deep fried and served with a chive aioli 9

BEEF CARPACCIO

Prime beef tenderloin rolled in thyme, salt and pepper, thinly sliced and served with Dijonaise, red onion marmalade and arugula 13

BRUSCHETTA THREE WAYS

Roma tomato, fresh basil and shaved parmesan
Grilled vegetables with goat cheese
Braised portabella with leeks and feta 7

CHARCUTERIE PLATE

Chef's selection of sliced meats and pâtés 15

CHEESE PLATE

Chef's selection of three cheeses with accoutrements 10

SEASONAL SOUP

LOBSTER BISQUE

Bowl 7 / Cup 5

SANDWICHES

SEARED AHI TUNA CLUB

Seared Ahi tuna, arugula, tomato, pancetta and wasabi mayo on a brioche bun 12

GRILLED SHRIMP CIABATTA

Grilled gulf shrimp, tomato and arugula with an avocado mayo on ciabatta 12

CARVED BEEF TENDERLOIN SANDWICH

Grilled tenderloin with pepper jack cheese and garlic mayo on an onion roll 12

GRILLED SALMON BLT

North Atlantic salmon with lettuce, roma tomatoes, applewood smoked bacon and garlic mayo on brioche 11

PANINI

ROASTED RED PEPPER CHICKEN PANINI

Grilled chicken breast, provolone, sautéed red onions, roasted red pepper and pesto mayo 10

HAM AND FONTINA PANINI

Ham and fontina cheese with a three olive tapenade 10

PORK PRETZEL BREAD PANINI

Grilled pork tenderloin, smoked bacon, provolone cheese and whole grain mustard on pretzel bread 10

All sandwiches and panini include a side of hand cut truffle oil-tossed french fries

SALADS

OCTOPUS WITH WHITE BEANS

Poached octopus finished in the pan with garlic oil, white beans, red onion, shaved parmesan, fennel and a pesto vinaigrette 11

POBLANO CHICKEN SALAD

Grilled chicken, black beans, corn, roasted poblano peppers and romaine lettuce tossed with a cumin vinaigrette and corn tortilla strips 11

MEDITERRANEAN SALAD

Baby romaine, three olive mélange, pepperoncini, roasted red onion, cucumbers and feta chopped and tossed in an Aegean dressing with parmesan crisp 11

Cuisine designed by Executive Chef Ted Stay • Sous Chef Richard Meierdirks • Chef de Partie Patrick Roll

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