

Lunch Menu

Soups & Salads

Soup du Jour 4/6

Housemade Fresh Daily

Potato Leek 4/6

Crock of French Onion 8

*Traditional Style with Seasoned Crouton,
Topped with Swiss and Provolone Cheese*

Caesar Salad 9

*Crisp Romaine, Croutons, Parmesan,
Housemade Caesar Dressing*

Raspberry Spinach Salad 11

*Baby Spinach, Goat Cheese,
Red Onion, Toasted Pistachios,
Raspberry Vinaigrette*

Apple-Walnut Salad 10

*Mixed Greens, Granny Smith Apples,
Candied Walnuts, Bleu Cheese Dressing*

Ginger Ahi Tuna Salad 15

*Blackened Rare Ahi Tuna, Mandarin Oranges,
Red Bell Peppers, Mixed Greens and Wonton
Crisps tossed in a Ginger Teriyaki Vinaigrette*

Taco Salad 14

*Blackened Chicken, Pico de Gallo, Guacamole,
Black Beans, Shredded Cheddar in a Tortilla
Shell with a Lime Dressing*

Soup & Half Sandwich 10

*Cup of Soup du Jour or Potato Soup &
Half Turkey BLT*

Salad Additions:

Grilled Chicken Breast 6

Roasted Salmon Filet 7

Blackened Ahi Tuna Steak 8

Appetizers

Hummus Platter 10

*Roasted Garlic Hummus,
Roasted Red Pepper Hummus,
Cucumber, Toasted Pita Bread*

Apple Ahi Tuna 13

*Blackened Ahi Tuna, served Rare
with Local Apple-Slaw and
Honey Teriyaki Sauce*

Fried Calamari 10

Lemon & Garlic Dip

Chicken Quesadilla 10

*Chipotle Chicken, Black Beans,
Cheddar Cheese, Pico De Gallo,
Sour Cream, Guacamole*

Slider Trio 12

*Angus Beef, Onion Confit,
Irish Cheddar Cheese, Dijon Aioli,
Sriracha Ketchup, Fries*

Nachos 10

*Cheddar Cheese, Black Beans,
Guacamole, Pico De Gallo, Sour Cream*

Add Shredded Chicken 3.50

Chicken Wings

1lb \$10...2lbs \$18

*Buffalo Style or Asian BBQ
Celery, Carrots & Bleu Cheese Dip*

Chicken Fingers 10

Housemade Honey Mustard Sauce, Fries

Lunch Menu

Burgers & Sandwiches

*Served with Choice of French Fries **or** Small Mixed Greens Salad*

Cheeseburger 13

10oz Angus Beef, Sharp Cheddar Cheese, Lettuce, Tomato & Onion

***Additions** (\$1ea): Smoked Bacon, Fried Egg, Caramelized Onion*

Veggie Burger 13

Roasted Seasonal Vegetables, Lettuce, Tomato, Basil Mayo, Brioche Roll

Blackened Cod Tacos 14

Pico de Gallo, Guacamole, Fresh Slaw & Sriracha Aioli in Soft Tortilla Shells

Tuna Melt 14

Fresh Tuna Salad, served Open Faced on Toasted Rye and Pumpernickel, topped with Tomato and Cheddar Cheese

Maryland Crab Cake Sandwich 14

Pan Seared Lump Crab Cake on a Brioche Roll with Lettuce, Tomato and Lemon Tartar Sauce

Buffalo Chicken Wrap 12

Fried Crispy Chicken tossed in Housemade Hot Sauce with Crumbled Bleu Cheese & Lettuce in a Flour Tortilla

French Dip 14

Sliced Prime Rib, Caramelized Onions, Swiss Cheese on a Long Roll with Au Jus

BBQ Pork Sandwich 14

Pulled BBQ Pork, Slaw, Frizzled Onions and Cheddar Cheese on a Brioche Bun with Fries

Lobster Roll 16

Maine Lobster Salad on a Buttered and Toasted Brioche Roll, served with Fries and Pickle Spear

Turkey BLT 12

House Roasted, Bacon, Lettuce, Tomato, Mayo

Blackened Salmon Sandwich 15

Pan Roasted, Brioche Roll, Lettuce, Tomato, Pineapple Salsa

Open Faced Reuben 14

House Brined Corned Beef, Pickle Kraut, Russian Dressing, Swiss Cheese on Pumpernickel and Artisan Rye Bread

Lunch Menu

Entrees

Fish and Chips 16

*10oz Alaskan Cod, Ale Tempura Batter,
Fries, Meyer Lemon Remoulade*

Shepherd's Pie 17

*Slow Guinness Braised Lamb, Peas and Carrots,
Roasted Garlic Mashed Potatoes*

Citrus Salmon 21

*Pan Seared Blackened Salmon Filet, with a Citrus Glaze,
Grilled Pineapple Salsa, Asparagus*

Chicken and Andouille Jambalaya 17

*Spicy Andouille Sausage, Chicken Breasts,
in a Creole Style Jambalaya served with Cajun Rice*

Maryland Crab Cakes 23

Mashed Potatoes, Seasonal Vegetables, Lemon Tartar

Fried Clam Platter 17

*Flash Fried Atlantic Clams, Served with a Spicy
Tartar Sauce, Cole Slaw, French Fries*

10oz NY Strip 25

Mashed Potatoes, Seasonal Vegetables, Garlic Herb Butter

Parties of 6 or more may be subject to 18% Gratuity

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.*