



Lunch Menu

SOUPS & SALADS

Soup du jour 6

French Onion piping hot crock of caramelized Spanish onions in a veal broth topped with herb crouton and melted Gruyere cheese. 7

Bistro Salad mixed field greens tossed with honey balsamic vinaigrette, grape tomatoes, topped with spun carrot. 7

Classic Caesar chopped hearts of romaine lettuce, toasted croutons and lemon/anchovy dressing served in a crispy parmesan cup. 8
Extra anchovies \$ 3.

Beet & Apple roasted heirloom beets marinated and served with chevre cheese, wilted spinach, warm bacon vinaigrette, topped with green apple slaw. 9

Add chicken to any salad \$ 4. / 4oz Salmon \$ 8.
6oz Steak \$ 10. / 4oz Filet Mignon \$ 14.

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| Honey Mustard Salmon BLT 4oz fillet of Atlantic grilled salmon topped with pecan smoked bacon and honey/mustard vinaigrette, served with lettuce, tomato, and onion on a brioche roll | 12 |
| Cranberry/Brie Chicken Sandwich panko breaded chicken cutlet fried and topped with baby spinach, orange/cranberry sauce and melted Brie cheese on a ciabatta bun | 11 |
| Vegitarian "Meatloaf" Sandwich slice of sweet potato and caramelized apple veggie loaf slathered with chipotle ketchup and topped with crispy onion straws on an herb ciabatta bun | 10 |
| Beef On Weckesser Back by popular demand! Certified Angus beef, Kimmelweck roll, fresh horseradish, au jus! | 12 |
| Snapper Po' Boy Wrap panko breaded fillets of Red Snapper fried and served in a sundried tomato wrap with lettuce, tomato, onion, pickles, and spicy tartar sauce | 12 |
| Chicken Salad Wrap pulled leg and thigh meat, Dijon mayo, diced apples and mixed field greens in a flour tortilla | 9 |
| Crab Cake Sandwich panko breaded lump crab cakes fried and served on an herb hard roll with lettuce, tomato, and caper tarter sauce | 11 |
| Smoked Salmon Pizza grilled flatbread pizza topped with Alaskan smoked Salmon, baby arugula, shaved red onion, capers, and dill Havarti cheese | 14 |
| Wu-Tang Burger ½ Lb. Certified Angus beef patty soy glazed then grilled, topped with kimchi slaw, jalapeno injected pork belly and garlic/chili mayo on a brioche roll | 14 |





Appetizers

Soup du jour

6

French Onion piping hot crock of caramelized Spanish onions in a rich veal broth topped with herb crouton and melted Gruyere cheese.

7

Cranberry Bruschetta toasted baguette topped with a cranberry/orange marmalade, melted Brie cheese, and crushed pecans finished with 12yr. balsamic

12

Crab Cakes panko breaded lump crab cakes fried and served on a bed of lettuce with caper tartar sauce and lemon zest.

11

Arancini fried risotto croquettes stuffed with prosciutto di parma and fresh mozz served with house made marinara and shaved romano cheese.

9

Smoked Salmon Pizza grilled flatbread pizza topped with Alaskan smoked Salmon, shaved red onions, capers and melted dill Havarti Cheese

14

Steamed Mussels one pound of PEI mussels steamed in white wine/butter broth, with garlic, chopped parsley, and lemon, topped with grilled bread.

11

SALADS

Bistro Salad mixed field greens tossed with honey balsamic vinaigrette, grape tomatoes, and topped with spun carrot.

7

Classic Caesar chopped hearts of romaine lettuce, toasted croutons and lemon/anchovy dressing served in a crispy parmesan cup.

8

Extra anchovies \$ 3.

Fall Salad fresh spring mix tossed with caramelized pears, candied pecans, and a cranberry/balsamic vinaigrette served with fried Brie croutons

9

Beet & Apple roasted heirloom beets, marinated and served with chevre cheese, wilted spinach, warm bacon vinaigrette, topped with green apple slaw.

9

Add chicken to any salad \$ 4. / 4oz Salmon \$ 8.
6oz Steak \$ 10. / 4oz Filet Mignon \$ 14.



ENTREES

- Chicken Orzo** 12oz Free range organic chicken breast pan roasted and served over toasted orzo pasta tossed with garlic braised greens and charred tomatoes in a rich chicken broth 21
- Curry Apple Salmon** 8oz fillet of Atlantic Salmon served on a pumpkin risotto croquette and topped with curry spiced apples cooked in a cider reduction 25
- Smoked Mac n' Cheese** roasted florets of cauliflower tossed with caramelized pears and penne pasta in a smoked gouda cream sauce, topped with herb breadcrumbs and baked 19
- Black Pepper Venison** 9oz cut of venison leg encrusted with fresh ground black pepper, pan seared then sliced over bleu cheese creamed fingerling potatoes finished with a raspberry/Cognac gastrique 26
- Sweet Potato "Meatloaf"** a vegetarian offering of pureed sweet potatoes and caramelized apples baked into a loaf then slathered with chipotle BBQ sauce and sliced, topped with crispy onion straws 17
- Filet Mignon** 8oz center cut Choice beef tenderloin steak grilled and served over roasted garlic mashed potatoes and smoked Gouda creamed Swiss chard finished with Cabernet Demi 29
- Pork Osso Bucco** twin 6oz pork shanks slow cooked until falling off the bone, basted in natural reduction and served over hash of fingerling potatoes, Granny Smith apples, and brussel sprouts, finished with a honey mustard vinaigrette 26
- Ricotta Gnocchi** house made potato/ricotta gnocchi pan seared and tossed with pecan smoked bacon and caramelized brussel sprouts served on a bed of brown sugar/butternut squash puree 23
- Snapper Puttanesca** roasted garlic/potato crusted fillet of Red Snapper pan roasted and topped with a stew of grilled tomatoes, kalamata olives, and capers, finished with basil oil 24
- Wu-Tang Burger** ½ Lb. certified Angus ground beef patty soy glazed and grilled to your liking topped with jalapeno injected pork belly, kimchi slaw, and garlic/chili mayo served on a brioche roll with a side of house cut fries 14