



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.

ENTREES

All sandwiches and wraps served with fries

Honey/Salmon BLT 4oz fillet of grilled salmon basted in clover honey and topped with smoked bacon, served on a brioche roll with lettuce, tomato, and onion 12

Chicken Salad Wrap pulled leg and thigh meat, Dijon mayo, diced apples and mixed field greens in a flour tortilla 9

Meatloaf Sandwich thin sliced roasted ground beef loaf wrapped in bacon and slathered in chipotle bbq sauce, served on a ciabatta bun 10

Veggie Mac n' Cheese penne pasta tossed with roasted apples in a cheddar/pumpkin cream sauce, topped with seasoned breadcrumbs then baked 12

Lamb Gyro shaved roast of lamb leg served in a grilled pita with lettuce, tomato, onion, and cucumber tatziki sauce 12

Brie Burger 8oz patty of certified Angus ground beef grilled to your liking, ?? 14

Crab Cake Sandwich panko breaded lump crab cakes fried and served on an herb hard roll with lettuce, tomato, and caper tarter sauce 11

Fig Chicken Sandwich panko breaded chicken cutlet fried and topped with caramelized figs, Spanish onions, and melted bleu cheese on a ciabatta bun 12

Beef on Weckesser 6oz certified Angus steak grilled and sliced, topped with fresh horseradish on a kimmleweck roll and a side of au jus 12





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

Pumpkin Pizza grilled herb flatbread pizza topped with roasted pumpkin spread, arugula, caramelized pears, cranberries, and melted blue cheese

11

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

Olive Bruschetta grilled baguette topped with caper/olive tapenade, caramelized onions and melted goat cheese, served with mixed field greens and finished with balsamic reduction

10

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.

Apple & Fig Salad roasted Granny Smith apple wedges with baby arugula and crumbled bleu cheese tossed with fig/balsamic dressing

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

Bacon Wrapped Meatloaf seasoned ground beef loaf wrapped in applewood smoked bacon and slathered with chipotle ketchup then roasted, served over garlic mashed potatoes	17
Seaseme Crusted Halibut 8oz fillet of Alaskan Halibut crusted with lightly toasted seaseme seeds, served over Udon noodles in a ginger/miso broth and topped with a root vegetable slaw	24
Bay of Pigs crispy pancetta and bay Scallops tossed with caramelized onions, chopped parsley, and fresh cut fettucini in a white wine/ parmesan butter sauce	23
Filet Mignon 8oz center cut choice beef tenderloin grilled to your liking, served over bleu cheese mash and caramelized brussle sprouts, finished with bourbon Demi	29
Fig Chicken 12oz free range organic chicken breast served over brie smashed potatoes, topped with balsamic glazed figs and Spanish onions	19
Apple/Cheddar Mac n' Cheese penne pasta tossed with roasted apples in a cheddar/pumpkin cream sauce served in an acorn squash, topped with herb breadcrumbs then baked	17
Braised Short Ribs 8oz veal braised beef short ribs served over molasses / root vegetable puree and bourbon soaked raisins, topped with spiced crispy onions	27
Cranberry Salmon 8oz fillet of Norweigen Salmon pan seared and served with spinach/barley cakes, finished with port wine/ cranberries buerre blanc	24
Leg of Lamb grilled marinated lamb leg basted with cinnamon and clover honey, served with savory pumpkin pancakes	26
Brie Burger 8oz patty of certified Angus ground beef grilled to your liking, topped with caramelized pears, onions and melted French Brie, served on a brioche roll with a side of house cut fries	14