



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

- BBQ Salmon BLT** 4oz fillet of grilled salmon topped with smoked bacon and house made strawberry BBQ sauce, 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
- Chimichuri Steak Sandwich** 6oz Certified Angus steak grilled and brushed with cilantro/garlic oil, topped with baby arugula and heirloom tomatoes on a toasted ciabatta bun 12
- Gyro Quesadilla** grilled lamb and beef gyro meat, tomatoes, onions, arugula, and feta cheese melted in a sundried tomato tortilla and topped with cucumber tzatziki sauce 12
- Crab Cake Sandwich** panko breaded lump crab cakes fried and served on an herb hard roll with lettuce, tomato, and caper tarter sauce 11
- Duck Rueben** pulled confit of duck leg, with melted Swiss cheese, saurkroust, and 1,000 island dressing on grilled marble rye toast 12
- Avocado Chicken Sandwich** panko breaded chicken cutlet fried and topped with applewood smoked bacon, smoked gouda cheese and avocado salsa on a ciabatta bun 12
- Lobster Caesar Wrap** 4oz grilled lobster tail medallions tossed with chopped romaine lettuce and our house made Caesar dressing in a sundried tomato wrap 14
- Spinach/Artichoke Burger** ½ lb. certified Angus beef patty grilled to your liking and topped with a warm cream cheese/parmesan/spinach artichoke spread 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

Gyro Quesadilla grilled lamb and beef gyro meat, tomatoes, onions, arugula, and feta cheese melted in a sundried tomato tortilla and topped with cucumber tzatziki sauce

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

Prosciutto Wrapped Asparagus Pizza grilled garlic flat bread topped with crispy prosciutto, asparagus tips, wilted spring greens and Pecorino Romano cheese

11

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.

Strawberry Fields Fresh strawberries and asparagus tips tossed with feta cheese and mixed field greens in a lemon/honey/pecan 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

3 Onion Chicken 12oz free-range organic chicken breast pan roasted and served with a caramelized cipollini onion/Gruyere cheese bread pudding, topped with a burnt onion/apple cream sauce and garnished with pickled spring onions	21
Filet Mignon 8oz Choice filet of beef tenderloin grilled and served over roasted garlic mash and asparagus, finished with a Cabernet demi glac	29
BBQ Salmon pan seared fillet of Norwegian Salmon served over goat cheese mashed potatoes, topped with BBQ glazed strawberries and fried rainbow radishes	25
Mushroom Pasta fresh cut egg fettucini tossed with a mixture of assorted wild mushrooms, spring peas and fresh mint in a Riesling/ butter sauce and topped with shaved Romano cheese	19
Duck mac n' Cheese penne pasta tossed with pulled confit of duck leg and charred carrots in a smoked gouda cream sauce, topped with herb bread crumbs then baked	24
Lobster Verde 8oz buttery grilled lobster tail dressed with a cilantro/garlic Chimichuri sauce and served with asparagus/avocado salad	32
Stuffed Lamb de-boned rack of lamb stuffed with a sweet pea/mint pesto, pinwheel rolled, roasted, then sliced over artichoke and pecorino risotto, finished with natural lamb jus	27
Spring Loaded Potatoes twice baked trio of Idaho potatoes filled with avocados, heirloom tomatoes, asparagus, and tiger shrimp, finished with tarragon aioli and spring onions	21
Pork Tournedos twin filets of pork tenderloin grilled and served over a smoked bacon/ heirloom potato hash and finished with house made rhubarb mustard	24
Spinach/Artichoke Burger ½ lb. certified Angus beef patty grilled to your liking and topped with a warm cream cheese/parmesan/spinach/artichoke spread on a brioche roll with a side of house cut fries	14