

LUNCH MENU

APPETIZERS

PAN ROASTED MUSSELS
Garlic, white wine, lemon, & parsley
9

TENDERLOIN MEATBALLS
House tomato gravy, ricotta, baby arugula
8

CRISPY CALAMARI
Lightly fried, garlic marinara sauce
9

WARM FRESH MOZZARELLA
Wrapped in Prosciutto, roasted tomatoes
9

ROASTED OYSTERS
Stuffed with smoked bacon & roasted red peppers
11

SHRIMP COCKTAIL
Served on ice, horseradish cocktail
12

SOUPS & SALADS

ONION SOUP
Broiled with Gruyere swiss cheese
Cup 4 Crock 8

CLAM CHOWDER
New England style, spiked with sherry
Cup 4.50 Bowl 9

GRILLED PEAR SALAD
Roquefort, candied pecans, port vinaigrette
8

CAESAR SALAD
Parmesan crostini, white anchovies
8

BABY SPINACH SALAD
Vidalia vinaigrette, bacon, hard boiled eggs
8

ADD GRILLED CHICKEN
4

ADD A SHRIMP
2

ADD SIRLOIN STEAK
7

THE SALAD BOWL \$8

ASK YOUR SERVER FOR A LIST OF TODAY'S MARKET INGREDIENTS
AND DESIGN YOUR PERFECT SALAD

SANDWICHES & ENTREES

BLACK ANGUS BURGER
Shoestring fries, choice of cheese
12

RIBEYE STEAK SANDWICH
Provolone, roasted peppers, caramelized onions, and fries
11

CRAB CAKE SANDWICH
Dijonnaise sauce, asian slaw, fries
12

TURKEY MELT
Sharp Cheddar, bacon, crispy kaiser, with fries
9

SMOKED SALMON CLUB
Herbed goat cheese, red onions, fries
10

GRILLED CHICKEN CLUB
Grilled chicken, swiss, bacon, lettuce, tomato, fries
9

PAN SEARED SALMON
Roasted asparagus, lemon beurre blanc
12

SEARED TUNA PAILLARD
Baby arugula, ginger soy vinaigrette
12

GRILLED CHICKEN PENNE
Sautéed with roasted tomatoes, wild mushrooms
olive oil and basil, topped with grilled chicken
9

VEGETABLE RISOTTO
Roasted tomatoes, asparagus, wild mushrooms, and
braised leeks, finished with shaved parmesan
9

LINGUINE BOLOGNESE
Beef, pork, & veal, shaved parmesan
9

PETITE SIRLOIN 8 OZ
Sliced, garlic dipping sauce, fries
20

ASK YOUR SERVER FOR A LOOK AT TODAY'S SELECTIONS OF OUR
PRIME BLACK ANGUS BEEF

