

Lunch Menu

Soup du Jour	6
Crock of French Onion Melted Swiss cheese, fried leeks	7
Lobster Bisque Lobster meat, puff pastry	10

Salads

Misto salad Spring mix, tomatoes, cucumbers, golden balsamic vinaigrette	7
Caesar Salad Romaine lettuce, croutons, parmesan cheese, Caesar dressing	8
Crab Salad Jumbo lump crab, granny smith apples, white grapes, candied walnuts, chardonnay vinaigrette	14
Steak Salad Grilled strips of beef, crumbled bleu cheese, grilled red onions, spicy pecans, bleu cheese dressing	12
Salmon Salad Frisee, toasted almonds, dates, granny smith apples, bleu cheese crumbles, apple cider vinaigrette	12
Add Chicken 4 Steak 6 Grilled Shrimp 7 Pan Seared Tuna 8	

First Course

Salmon Croquettes Golden-fried croquettes of salmon, grilled zucchini, remoulade	10
Shrimp Cocktail Chilled shrimp, red chili cocktail sauce	14
Crab Crepes Crab and Boursin cheese crepes, lobster sauce, rouille	10
Goat Cheese Tart Red peppers, spinach, leeks, goat cheese baked in puff pastry, tomato coulis	12

Second Course

Quiche du Jour	9
Served with house salad	
Mussel Frites	10
Hoegaarden beer, chorizo sausage, pommes frites	
Eggs Benedict	10
Toasted croissant, ham, home fries, grilled asparagus, hollandaise	
Add Crabmeat	6
Coq Au Vin	12
Braised chicken, bacon lardons, pearl onions, natural jus	
Crab Cake	15
Date and onion cous cous, vegetable du jour, sun dried tomato and roasted red pepper cream sauce	
Vegetable Plate	9
Chef's selection of fresh vegetables	
Short Ribs	12
Whipped potatoes, vegetable du jour, marchand de vin sauce	
Petite Filet	18
Twin petite filet, whipped potatoes, vegetable du jour, Madeira demi-glace	
Paupiette of Lemon Sole	15
Shrimp mousseline, herbed cous cous, asparagus, beurre rouge	

Sandwiches

Croque Madame	10
Smoked ham, swiss cheese, fried egg, béchamel sauce, sourdough bread	
French Dip Sandwich	11
Roasted beef, swiss cheese, au jus, onion poppy seed roll	
Crab Cake Sandwich	14
Boston lettuce, tomato, remoulade sauce, onion poppy seed roll	
Grilled Chicken Sandwich	11
Zucchini, tomatoes, garlic aioli, panini roll	

Executive Chef Matthew Blagus
Sous Chef James Lenox

20% gratuity on parties of 6 or more