



MID DAY MENU 2022

Housemade Butternut Squash Bisque

Cup \$5 Bowl \$7

Caesar Salad \$7

Garlic Croutons, Parmigiano Reggiano *MGF*

Roasted Red and Golden Beet Salad \$8

Shaved Fennel, Belgian Endive, Tarragon
Vinaigrette *GF*

Add To Any Salad

Shrimp...10 Chicken...6 Salmon...12

Prince Edward Island Mussels \$14

Steamed in Bouillabaisse with Andouille Sausage,
Buttered Ciabatta Bread *MGF*

Philly Cheesesteak Egg Rolls \$10

Mixed Greens, Spicy Rémoulade

Shrimp Cocktail \$14

Garlic Lemon Aioli, Cocktail Sauce *GF*

Half Pound Kobe Beef Burger* \$18

Cheddar Cheese, Bacon, Arugula, Beef Steak Tomato, French Fries

Lobster Roll \$25

Buttered Brioche, Cucumber Salad, French Fries

Grilled Champagne Chicken \$20

Gala Apple Chutney, Brie Cheese, Buttered Risotto, House Vegetables,
Champagne Vin Blanc *MGF*

*The consumption of raw or undercooked foods may increase the
likelihood for food borne illness