

MIDDAY MENU

Housemade New England Clam Chowder

Cup \$6 Bowl \$8

Caesar Salad \$9

Garlic Croutons, Parmigiano Reggiano MGF

Roasted Red and Golden Beet Salad \$12

Shaved Fennel, Belgian Endive, Tarragon Vinaigrette *GF*

Add To Any Salad Shrimp...10 Chicken...6 Salmon...12

Steamed Little Neck Clams Provençale \$15

White Wine, Garlic, Shallots, Basil, Tomato Grilled Ciabatta MGF

Philly Cheesesteak Egg Rolls \$12

Mixed Greens, Spicy Rémoulade

Shrimp Cocktail \$19

Garlic Lemon Aioli, Cocktail Sauce GF

Half Pound Kobe Beef Burger* 20

Cheddar Cheese, Iceberg Lettuce, Beef Steak Tomato, French Fries

Lobster Roll \$26

Buttered Brioche, Cucumber Salad, French Fries

Prime Pork Schnitzel Sandwich \$15

Sweet Apple Cider and Golden Raisin Sour Kraut, Mixed Greens, Garlic Aioli, Buttered Brioche, French Fries

Grilled Champagne Chicken \$26

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

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