



LUNCH MENU

631-659-1350

STARTERS

Mediterranean Plate - \$20

Tzatziki, Hummus, Tapenade, Feta, Pita

Mussels and Clams - \$20

Chardonnay and Roasted Garlic Broth

Fried Calamari - \$16

Marinara Sauce

Burrata Mozzarella - \$20

Baby Greens, Marinated Tomatoes, Olives,
Artichoke Hearts, Red Peppers,
Balsamic Glaze, Pesto

Crab Cake - \$24

Mixed Greens, Chipotle, Sweet Soy

Shrimp Tempura - \$18

Sweet Chili Sauce, Sweet Soy, Chipotle Aioli

Garden - \$18

Mixed Greens, Tomatoes, Cucumbers,
Celery, Bell Peppers, Carrots, Radish

Chicken Soup - \$12

SALADS

Choice of Dressing: Balsamic, Lemon, Italian

Spinach & Salmon - \$34

Baby Spinach, Goat Cheese, Cherry Tomato,
Strawberries, Red Onion, Grilled Salmon

Roasted Beet & Shrimp - \$30

Mixed Greens, Bosc Pears, Toasted
Pecans, Goat Cheese, Grilled Shrimp

Caesar & Chicken - \$28

Romaine, Radicchio, White Anchovies
Croutons, Parmesan Tuile, Grilled Chicken

Lobster BLT - \$29

Chilled Lobster Salad, Romaine, Red Onion
Croutons, Cherry Tomatoes, Applewood
Bacon

SANDWICHES

Short Rib Grilled Cheese - \$20

Braised Beef Short Rib, Roasted Tomato,
Cheddar Cheese, Caramelized Onions

Filet Mignon French Dip - \$22

Caramelized Onions, Provolone Cheese,
Garlic Baguette, Demi-Dipping Sauce

Shrimp Burrito - \$22

Marinated Shrimp, Seasoned Rice,
Corn & Black Bean Salsa, Avocado

Angus Cheeseburger - \$ 22

10oz Beef Burger, Lettuce, Tomato,
American Cheese, Pickles, Brioche Bun

Marinated Chicken Wrap - \$18

Flour Wrap, Tomato Bruschetta, Mozzarella,
Balsamic

Lobster Roll - \$30

Chilled Lobster Salad, Lobster Remoulade,
Microgreens, Brioche Roll

Asian Veggie Burger - \$19

"Impossible Burger", Brioche Bun, Mixed
Greens, Asian Sauce, Sliced Tomatoes



ENTRÉES

Penne Seafood - \$40

Lobster, Shrimp, Calamari, Tomato Broth

Cavatelli Mignon - \$40

Filet Tips, Homemade Cavatelli
Mushroom Gorgonzola Cream Sauce

Chicken Breast - \$36

French Cut, Sherry Mushroom Sauce

Salmon - \$38

Grilled 8oz, Tzatziki Sauce

Blackened Swordfish - \$40

Cajun Cream Sauce

Filet Mignon - \$45

Grilled 9oz, Demi-Glace

SIDES - \$10

Asparagus

Creamed Spinach

Green Beans

Rice

Brussel Sprouts

Broccoli Rabe

Mashed Potato

French fries

DESSERTS - \$12

Profiteroles

Bavarian Cream Puff

Apple Tart

Granny Smith, Puff Pastry

Berries and Cream

Lemon Sorbet, Mixed Berries

Chocolate Torte

Flourless Chocolate

Cheesecake

New York Style

Peanut Butter Brownie Sundae

Moose Tracks, Chocolate Fudge Brownie