



Restaurant Week Lunch

\$20.09

1ST COURSE

Baby Lettuce Salad radish, carrots, tomato, champagne vinegar

Arugula & Cantaloupe Salad prosciutto, lemon, extra virgin olive oil,
black pepper

Beet Salad goat cheese, pistachio, wheat berries, pickled watermelon,
vanilla

Tuna Tartare (*Florida*) purple raspberry gazpacho, ginger cilantro oil

Smoked Salmon (*Tasmania*) trout roe, crème fraîche, shallots, coriander,
brioche

Grilled Calamari (*Rhode Island*) local greens, fennel, red onions, soy sherry
vinaigrette

Yellow Tomato Gazpacho jumbo lump crab, fava bean pesto, lemon, olive
oil

2ND COURSE

Eggs Your Way bacon, crispy potatoes, greens

Eggs Benedict smoked salmon, arugula

Pancakes sausage, syrup, ginger butter

Salmon (*Tasmania*) basmati rice, greens, shallot vinaigrette

Ale Battered Haddock (*Massachusetts*) remoulade, malt vinegar, house cut
fries

Bluefish (*New Jersey*) carrots, roma beans, polenta, pesto

Mahi Mahi (*Costa Rica*) prosciutto, black eyed peas, spinach

Grilled Shrimp Salad (*Costa Rica*) romaine, tomatoes, cilantro, ginger
vinaigrette

Grilled Vegetable Sandwich mozzarella, zucchini, basil pesto, squash,
fries

Tuna Confit Sandwich (*Florida*) house cured bacon, tomatoes, mesclun,
aioli, house cut fries

Grass Fed Hamburger (*Maryland*) cheddar, greens, house cut fries

3RD COURSE

Apple Frangipane Tart vanilla ice cream

Chocolate Hazelnut Torte Hazelnut ice cream

Buttermilk Panna Cotta dried fruit compote
Bittersweet Chocolate Pudding Pie chantilly cream

**In Tradition of Restaurant Week,
We Proudly Offer All the Following Wines
for \$20.09 per Bottle:**

Hess Chardonnay, USA 2006
Castle Rock Sauvignon Blanc, USA 2007

*Please be advised that consuming raw or undercooked foods may cause health problems for some individuals.

Please inform your server of any food allergies.

Executive Chef Jonathan Seningen ~ Pastry Chef Heather Chittum