

LUNCH MENU

SERVED TUESDAY-FRIDAY FROM 12 PM-3PM

APPETIZERS

WILD MUSHROOM SOUP	5
MIXED GREEN SALAD <i>W/ ROMAINE, FRISEE, RADICCHIO, TOMATO, CUCUMBER & ROASTED SHALLOT VINAIGRETTE</i>	6
ROASTED RED BEET SALAD <i>W/ RED BEET, APPLE, ARUGULA, WALNUT, GOAT CHEESE & CITRUS VINAIGRETTE</i>	9
CAESAR SALAD <i>W/ BACON, BLACK OLIVES, CROUTONS & PARMESAN & CAESAR DRESSING</i> <i>W/ GRILLED CHICKEN BREAST</i>	8 11
SHRIMP, CRAB MEAT & VEGETABLE SPRING ROLLS <i>W/ HOT & SOUR DIPPING SAUCE</i>	9
BAKED GREEK FETA CHEESE <i>GARLIC-CHILI AIOLI, CALAMATA OLIVE & GRILLED VEGETABLES</i>	8
PRINCE EDWARD ISLAND MUSSELS <i>STEAMED I VIN BLANC, SHALLOT, GARLIC & FINE HERBS</i>	9
ESCARGOT <i>SNAILS BROILED IN GARLIC FINE HERB BUTTER</i>	9

MAIN COURSES

THIN CREPES W/ SAVORY MUSHROOM SAUCE <i>SHITAKE, PORTOBELLO & BUTTON MUSHROOM W/ SAUTEED BROCCOLI</i>	10
DILL CURED WILD SALMON OMELET <i>W/ GREEN PEPPER, RED ONION & BABY SPINACH W/ RED POTATO</i>	12
GRILLED MARINATED CHICKEN BREAST <i>W/ ROASTED RED PEPPER SAUCE, ORZO PASTA SALAD & ESCAROLE</i>	13
CAPELLINI & SHRIMP PASTA <i>W/ ROASTED RED PEPPER, ARTICHOKE & FRESH TOMATO-BASIL SAUCE</i>	14
BACON WRAPPED SEARED MONK FISH FILET <i>W/ HORSERADISH SAUCE, BASMATI RICE & ESCAROLE</i>	15
CASSOULET <i>LAMB, PORK, DUCK, CHORIZO SAUSAGE & NAVY BEAN STEW W/ ESCAROLE</i>	14
PAN SEARED BROOK TROUT FILET ALMONDINE <i>W/ ALMOND BUTTER SAUCE, FINGERLING POTATO & BABY SPINACH</i>	14
GRILLED KOBE BEEF BURGER <i>ON TOASTED KAISER ROLL W/ GRILLED TOMATO, ONION, PICKLE & HOME MADE FRENCH FRIES</i>	16