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## Lunch Menu

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### Salads

Add chicken \$6, shrimp \$7 or salmon \$9

\* **Mixed Baby Greens \$8**

Tender organic lettuce tossed in our apple cider vinaigrette

**Caesar Salad \$10**

Crisp romaine, creamy dressing, parmesan crostini and double smoked bacon

\* **Beet & Chèvre Salad \$13**

Warm chèvre cheese, beets, and arugula drizzled with a local honey and walnut vinaigrette garnished with pickled golden beets

\* **Pan Seared Scallop Salad \$22**

Field greens tossed in a roasted pear vinaigrette with blue cheese, candied pecans, tomatoes, Bermuda onion and cucumber

\* **The Wedge \$13**

A crisp iceberg wedge with crumbled blue cheese, cherry tomatoes, diced red onion and crispy bacon drizzled with our homemade blue cheese dressing

\* **Mediterranean Cobb Salad \$15**

Marinated feta cheese, artichokes, cherry tomatoes, Kalamata olives, hard-boiled egg and cucumber served with a white balsamic dressing

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### Main Selections

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All sandwich selections are served with your choice of soup, homemade mac and cheese, mixed greens, Caesar salad or homemade chips

**Blue Burger \$16**

8 oz of fresh ground chuck topped with blue cheese, fried onion ring, arugula and a smoked bacon and tomato aioli

**Baja Fish Tacos \$14**

Crispy fried fish of the day with cabbage, red onion, green onion, cilantro, crema and spicy pico de gallo

**Turkey Melt \$13**

Smoked turkey, bacon and melted white cheddar with lettuce, tomato and red onion on sourdough bread

\* **Steak and Frites \$18**

NY strip loin grilled to medium rare, served with white truffle aioli  
Substitute any side for \$3

**Montreal Smoked Meat \$15**

Piled high on dark rye with house pickled sour cabbage and porcini mustard

**Shaved Beef & Mushroom Sandwich \$14**

Slow braised shaved beef with caramelized onions & mushrooms served on a poppyseed bun with melted Swiss cheese

**Gourmet Grilled Cheese \$14**

With basil pesto, sliced tomato, mozzarella, parmesan, cheddar and fontina cheese on grilled ciabatta bread

**Beef Pappardelle Pasta \$16**

Tender beef, garlic, red onion and arugula in a zesty tomato sauce finished with romano cheese

**Asian Stir Fry \$15**

Your choice of mild, medium or hot, chicken or shrimp with seasonal vegetables over rice vermicelli noodles

**Seafood Pasta \$18**

Shrimp, mussels, blue crab, Atlantic salmon, julienne vegetables and dill in a Pernod cream

**Eggplant Parmesan \$15**

Topped with zesty tomato sauce, fresh shaved pecorino and served with crisp, heritage blend greens

\* **Blackened Salmon on Greens \$15**

With citrus segments in a pomegranate vinaigrette