
Lunch Menu

Salads

Add chicken \$6, shrimp \$7, salmon \$9 or 4 oz lobster tail \$14

*** Mixed Baby Greens \$9**

Tender organic lettuce tossed in a mango-lime vinaigrette

Caesar Salad \$11

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

*** Beet & Chèvre Salad \$14**

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 \$14**

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

*** Smashed Cucumber Salad \$14**

With coloured grape tomatoes, Kalamata olives, arugula, artichokes, marinated feta and toasted pepita

Main Selections

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

Brie Burger \$17

8 oz of fresh ground chuck with roasted garlic, melted brie, mushrooms, chives and honey mayo on a brioche bun

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

Brisket Sandwich \$15

House sweet pickle brined brisket with crunchy mustard & kimchi on a pretzel hoagie

Grilled Chicken Sandwich \$14

Grilled chicken breast with lettuce, tomato, onion on sourdough bread with an orange-habanero mojo

Gourmet Grilled Cheese \$14

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

Beef, Caramelized Mushroom & Onion Pasta \$16

Tender beef, caramelized mushrooms, onions, olive oil, garlic, fresh basil, freshly ground pepper and parmesan

Asian Stir Fry \$16

Your choice of mild, medium or hot, chicken, beef 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

*** Potato Ratatouille Roulade \$16**

With parmesan cheese topped with a light tomato sauce and served with a fennel citrus slaw

*** Blackened Salmon on Greens \$16**

With citrus segments in a pomegranate vinaigrette