

# Spring Summer Lunch Menu

## Starters

### **Soup of the Day**

Collection of Seasonal Ingredients

**5**

### **Tomato Strawberry Gazpacho**

Cucumber & Rhubarb Salsa, Lemon Sorbet

**6**

### **Chicken Posolé**

Hominy, Green Chilies, Cilantro, Lime Wedges,  
Tomatillo Salsa, Corn Tostadas

**7**

### **Crispy Shrimp**

Chilled Lo Mein Noodle Salad,  
Sweet Chili / Wasabi Dipping Sauce

**10**

### **Flat Bread Pizza**

Grilled Naan, Smoking Goose Sausage,  
Grilled Eggplant, Toasted Red Peppers,  
Mozzarella Cheese, Fresh Herbs

**8**

## Salads

### **Summer Watermelon & Strawberry Salad**

Mixed Field Greens, Feta Cheese, Cucumber, Toasted Almonds,  
White Balsamic Honey & Herb Dressing

**10**

### **Chopped Cobb**

Romaine, Grilled Chicken, Smoked Bacon,  
Gorgonzola Cucumber, Tomato, Avocado, Hard Cooked Egg,  
Peppercorn Dressing

**10**

### **Seared Salmon Salad**

Lightly Blackened Salmon, Mixed Field Greens, French Beans, Smoked Bacon,  
Hard Cooked Egg, Red Onion, Tomato, Basil Dill Dressing

**11**

## **Caesar**

Crisp Romaine, Herb Croutons, Tear Drop Tomatoes,  
Creamy Caesar Dressing, Parmesan Cheese

**9 Add Grilled Chicken 2**

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## Sandwiches

### **Hot Italian Panini**

Smoking Goose Capocollo & Cotto Salami, Fresh Mozzarella Cheese,  
Pickled Onions, Red Pepper, Pesto Aioli, Ciabatta

**11**

### **“Turkey Ruben”**

Turkey Burger, Cole Slaw, Swiss Cheese, Russian Dressing,  
Toasted Brioche Bun, BBQ Chips

**10**

### **Vegetable Grinder**

Grilled Zucchini, Yellow Squash, Eggplant, Roasted Red Pepper, Pickled Onions,  
Garlic & Herb Boursin Cheese Spread, Grilled Country Wheat

**10**

### **1/2 BLT & Soup or Salad**

Smoking Goose Bacon, Tomato & Lettuce on Toasted Wheatberry Bread,  
Choice of Soup of the Day or House Salad, BBQ Chips

**9**

### **Angus Burger**

1/2 Pound Burger, Applewood Smoked Bacon, Sharp Cheddar Cheese,  
Crispy Onions, Toasted Brioche Bun, Steak Fries

**9.5**

## Entrees

### **Sweet Corn Ravioli**

Sauté Swiss Chard, Roasted Indiana Corn Relish,  
Vidalia Sweet Onion Cream

**10**

### **Lobster Mac & Cheese**

Elbow Noodles, White Cheddar Cheese, Cold Water Maine Lobster,  
Pesto Bread Crumb Crust

**11**

### **10oz Angus Ribeye**

Charred Sweet Corn Salsa, Grilled Squash,  
Spiced Sweet Potato Puree, Crispy Onions

**16**

### **Atlantic Salmon**

Thai Grilled Salmon, Coconut Curry Risotto, Black Mussels Steamed  
Baby Bok Choy, Dashi/Lemon Grass Both

**14**

Presented by:

**Executive Chef Daniel Noble & Sous Chef Brian Wright Executive Chef Daniel Noble & Sous Chef Brian Wright**

**\*20% Gratuity will be added to checks for parties of 6 or more**

**\*Consuming raw or uncooked meats, seafood, shellfish or egg may increase your risk of food-borne illness.**