## A P P E T I Z E R S

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| **Soup of the Day** | 7. |
| **Onion Soup Gratinée** | 8. |
| **Escargots Sauteed in Garlic Roquefort Butter** | 12. |
| **Buffalo Barbecue Shrimp** *with Maytag Blue Cheese and Crab Slaw* | 14. |
| **Coconut-Panko Crab Cakes** *with Curry-Avocado-Mango Salsa* | 14. |
| **Jumbo Shrimp Cocktail** *with House Made Horseradish Cocktail Sauce* | 16. |
| **Fresh Daily Oyster Selection** *on the Half Shell, Half Dozen* | 16. |

Two Course Prix-Fixe Lunch for $15

*Choose either a First Course or a Dessert and one Entrée from the categories below.*

First Course

Caesar Salad or Mixed Green Salad with Choice of Dressing
Or Bowl of our Home Made Soup

Entrees

**New Yorker Kick-Ass Chile**
*All Top Sirloin Beef with Cheddar Cheese, Sour Cream, Avocado, Pico de Gallo and a Corn Muffin*

**Chopped Salad with Roasted Chicken Breast**
*Iceberg, Radicchio, Tomatoes, Olives, Provolone, Sopresetto, Chicken Breast, Wax Peppers and Vinaigrette*

**New York Steak Sandwich**
*8 oz. New York Steak served on Grilled French Bread Smothered with Mushroom sauce*
*Kennebec Shoestring Potatoes*

**Seafood Fettuccine**
*Shrimp, Calamari, Mussels, Spicy Tomato Sauce and Fresh Fettuccine*

**Filet of Atlantic Salmon**
*with Chive Butter Sauce and Sour Cream Whipped Potatoes*

Dessert

Tahitian Vanilla Crème Brûleé or Vanilla Haagen-Dazs with Fresh Berries

## M A I N  C O U R S E S

Served with Choice of Onion Soup or Tossed Green Salad

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| **Colorado Lamb Ribs** *Slow Braised until fork-tender in Red Wine served with Whipped Potatoes* | 16. |
| **New Yorker Meatloaf** *With Onion Rings, Mushroom Sauce and Whipped Potatoes* | 15. |
| **Filet Mignon Medallions** *With Asparagus, Whipped Potatoes and Brandy-Green Peppercorn Sauce* | 24. |
| **Sautéed Alaskan Halibut** *With Fresh Seasonal Vegetables and Sauce selection that changes daily* | 29. |
| **Chicken Fried Steak** **Chicken Breast** 15. **New York Sirloin Steak** | 18. |
| **Jumbo Fried Shrimp** *Deep Fried served with Hand Cut Fries, Cole Slaw, and Cocktail Sauce* | 18. |

## S A L A D S

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| **Cobb Salad** *Diced Chicken, Bacon, Hard-Cooked Egg, Avocado, Tomato and Blue Cheese* | 14. |
| **Cobb Royale Salad** *with Maine Lobster* | 20. |
| **Caesar Salad** *Crisp Romaine Lettuce with Garlic-Parmesan Dressing and Sourdough Croutons* | 11. |
| *Add Jumbo Shrimp and Canadian Snow Crab Meat* | 21. |
| **Asian Chicken Salad** *Shredded Asian Greens, Roasted Chicken Breast, Cashews and Crispy Wontons With Creamy Sesame Vinaigrette* | 14. |

## S A N D W I C H E S

*Served with Hand Cut Kennebec Fries and choice of Pasta Salad or Cole Slaw*

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| **Clubhouse Sandwich** *Roasted Chicken Breast, Bacon, Lettuce and Tomato* | 12. |
| **Reuben Sandwich** *Corned Beef, Sauerkraut and Russian dressing Served on Rye* | 12. |
| **New Yorker Burger with Bacon and Avocado** | 14. |
| *½ Pound Certified Angus Beef Ground Chuck With Melted Jack Cheese* | |

If you have a time limitation, we guarantee a Fifty-Minute Lunch

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness.

Executive Chef/Partner, Will Pliler