

APPETIZERS

Soup of the Day	6.
Onion Soup Gratinée	7.
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 Cup of our Home Made Soup

Entrees

Chopped Salad with Roasted Chicken Breast

Iceberg, Radicchio, Tomatoes, Olives, Provolone, Sopresetto, Chicken Breast, Wax Peppers and Vinaigrette

New York Steak Sandwich

*8 oz. Certified Angus 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 Brûlée or Vanilla Haagen Dazs with Fresh Berries

SALADS

Cobb Salad <i>Diced Chicken, Bacon, Hard-Cooked Egg, Avocado, Tomato and Blue Cheese</i>	14.
Cobb Royale Salad <i>with Maine Lobster</i>	20.
Caesar Salad <i>Crisp Romaine Lettuce with Garlic-Parmesan Dressing and Sourdough Croutons</i>	11.
<i>Add Jumbo Shrimp and Dungeness Crab Meat</i>	21.
Seared Ahi Tuna Nicoise <i>Mixed Greens, Fingerling Potatoes, French Green Beans, Olive Tapenade</i>	16.
Asian Chicken Salad <i>Shredded Asian Greens, Roasted Chicken Breast, Cashews and Crispy Wontons</i>	14.
<i>With Creamy Sesame Vinaigrette</i>	
Thai Grilled New York Steak Salad	16.
<i>Cucumbers, Mixed Greens, Herbs, Red Onion, Serrano Peppers and Grape Tomatoes with Thai Dressing</i>	

SANDWICHES

Served with Choice of Cole Slaw, Hand Cut French Fries, Pasta Salad or Kettle Chips

Clubhouse Sandwich <i>Roasted Chicken Breast, Bacon, Lettuce and Tomato</i>	12.
Reuben Sandwich <i>Corned Beef, Sauerkraut and Russian dressing Served on Rye</i>	12.
Grilled Ham and Swiss <i>on Tuscan Sourdough Bread</i>	12.
New Yorker Burger with Bacon and Avocado	14.
<i>½ Pound Certified Angus Beef Ground Chuck With Melted Jack Cheese</i>	

MAIN COURSES

Served with Choice of Onion Soup or Tossed Green Salad

Sweet Potato Gnocchi <i>House Made, with Smoked Bacon, Pine Nuts, Gorgonzola and Cream</i>	18.
New Yorker Meatloaf <i>With Onion Rings, Mushroom Sauce and Whipped Potatoes</i>	15.
Filet Mignon Medallions <i>With Asparagus, Whipped Potatoes and Brandy-Green Peppercorn Sauce</i>	24.
Sautéed Alaskan Halibut <i>With Fresh Seasonal Vegetables and Sauce selection that changes daily</i>	20.
Chicken Fried Steak	15.
Chicken Breast	15.
New York Sirloin Steak	18.
Veal Schnitzel <i>With Grain Mustard Mashed Potatoes and Green Peppercorn Butter Sauce</i>	21.
Jumbo Fried Shrimp <i>Deep Fried served with Hand Cut Fries, Cole Slaw, and Cocktail Sauce</i>	18.

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 Pfler