



LUNCH MENU

APPETIZER

SOUP OF THE DAY 10

Ask your server

LOBSTER BISQUE 14

Lobster tail, Parsley, Sherry

ASPARAGUS SALAD 14

Grilled Asparagus, Arugula, Prosciutto d Parma
Comté Cheese

BIBB ROMAINE CAESAR SALAD 12

Thyme Croutons, Anchovy, Soft Egg, Caesar Dressing

MANGO GINGER SALAD 16

Cashews, Heirloom Tomatoes, Cilantro, Gulf Shrimp

COBB SALAD 14

Avocado, Bacon, Tomato, Radishes, Soft Egg, Ranch

TUNA TARTARE* 16

Cilantro, Lemon, Oil, Soy Sauce, Avocado
Toasted Bread

SALAD ADD-ONS

Chicken 6 / Shrimp 8 / Salmon 12 / Poached Lobster 18 / 8 oz. New York Steak 16

BURGERS & SANDWICHES

DEAN & PELLER RANCH ANGUS BURGER 16

8 oz. Ground Beef, Avocado, Caramelized Onion,
Crisp House Fries

MAINE LOBSTER ROLL 22

Aioli, Celery, House-Made Roll, Crisp House Fries

PORTOBELLO PANINI 12

Tapenade, Mozzarella Cheese, Tomato Crisp House
Fries or Salad

TURKEY BLTA 14

Lettuce, Tomato, Bacon, Avocados, Mayo, Cheddar
Crisp House Fries

PASTAS

RISOTTO PESTO 24

Pan Seared Scallops, Basil Pesto, Lobster Emulsion

LOBSTER RAVIOLI 32

Ricotta Lobster Filled Ravioli, Saffron Sauce

GNOCCHI 28

Spinach, Pecorino Romano, Lamb Ragout
Tomato Sauce

SPAGHETTI 22

Bolognese Sauce, Grana Padano Cheese

MAIN COURSE

**8 Oz. HERITAGE ANGUS NEW YORK
STEAK & FRITES 28**

Crisp House Fries, Green Peppercorn, Salad

BEEF BOURGUIGNON 24

Carrots, Mushrooms, Mashed Potato

SKUNA BAY SALMON 20

Sautéed Spinach, Tomato Sauce

ROASTED CHICKEN BREAST 22

Vegetables, Mustard Sauce

DESSERTS

LEMON CURT 10

Lemon Curt, Rhubarb Compote, Meringue

THIN APPLE TART 10

French Vanilla Ice Cream, Calvados Sauce

PROFITEROLES 10

Pistachio Ice Cream, Warm Chocolate Sauce

VANILLA CRÈME BRULEE 10

Macaron, Raspberries Rose Water

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

*Breakfast Daily 6.30am -11am / Lunch Monday-Friday 11am-2.30pm/Brunch Sat. and Sunday 11am-2.30pm
Dinner Monday to Saturday 5.30pm-10pm*

José Hernandez – Executive Chef