

APPETIZERS

Soup of the Day 9

Organic Field Greens 9
Balsamic Vinaigrette

Eggless Caesar Salad \$12
Garlic Croutons & Shaved Parmesan
Grilled Chicken 15
Marinated Shrimp 16

Sautéed Shrimp 14
Wilted Arugula Salad & Lemon Juice

Tuna Tartar 16
Shallots, Onions & Capers

Crispy Calamari 15
Citrus Mayonnaise & Marinade Sauce

Cobb Salad 13
Boston Lettuce, Cherry Tomatoes, Red Onion, Avocado, Eggs & Bacon
Grilled Chicken 15
Marinated Shrimp 17

Three Cheese Mac & Cheese 12
Blue, Cheddar & parmesan

Lunch Prix Fixe 35

Appetizer Choice of:

Salad or Soup of the Day

Entree Choice of:

**Fish of the Day, Meat of the Day,
or Pasta of the Day**

Dessert Selection:

Assorted Sorbets Or Dessert Of The Day
beverages, tax and gratuity not included.

SANDWICHES

Lobster Roll 24
Fresh Lobster Meat, Grilled Corn

Grilled Chicken 16
Avocado Mayo & White Cheddar Cheese

Turkey Club 18
House Baked Turkey, Lettuce, Tomato & Bacon

Seared Tuna 19
Chipotle Mayonnaise & Roasted Peppers

"Ringo" Angus Burger 20
Choice of White Cheddar, American or Roquefort Cheese with Smoked Bacon & Fries

(All Sandwich Served With Mixed Greens & French Fries)

ENTREES

Corn & Crab Risotto 22
Fresh Grilled Corn, Jumbo Lump Crab Meat & White Wine

Grilled Salmon 23
Cucumber, Fennel, Pecans & Dates Salad

Wild Cod Fish 23
Cherry Tomatoes, Fingerling Potatoes, Rainbow Carrots & Olives Capers Vinaigrette

Steamed Mussels 16
White Wine & Garlic Bread

Penne Pasta 16
Fresh Tomatoes, Garlic & Basil

Roasted Chicken 20
Shitake Mushrooms & Spinach

Steak & Frites 24
Hanger Steak, French Fries & Red Wine Sauce

SIDES 6

French Fries

Mashed Potatoes

Sautéed Spinach

Swiss Chards

20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE

Executive Chef - Jose Diaz