



# Lunch Menu

## Appetizers

- Steak Bruschetta** flat iron steak, black pepper feta, roasted red peppers, castelvetro olives, aged balsamic, cured lemon zest ... 13
- Salmon Tartare** Faroe Island salmon with lemon oil, shallot and capers, butter toasted rye croutons, lemon dill aioli, lavash ... 15
- Royal Red Shrimp** sautéed in butter, garlic, shallot & red chili flake, lemon and scallion finish, warm artisan bread ... 14
- Beef Short Rib Spring Roll** Napa cabbage, Asian vegetables, siracha aioli, ponzu dipping sauce... 13
- Steamed Edamame** steamed fresh edamame in shell, sea salt, soy caramel drizzle, toasted sesame seeds ... 9
- Cheese & Charcuterie** Purple Haze Goat Cheese, English Cheddar (cow's milk), aged Manchego (sheep's milk), soppressata, Marcona almonds, Jalapeno Chili jam, dried figs, crispy lavash ... 19

## Salads

- Poached Pear** Anjou pear, crumbled Purple Haze cheese, dried blueberries, toasted cashews, sliced radish, mixed baby lettuces, champagne vinaigrette ... 13
- Beet & Goat Cheese** red & gold beets, crumbled goat cheese, candied pecans, orange supremes, bibb lettuce, citrus poppy vinaigrette ... 13
- Chicken Salad Salad** slow roasted whole chicken meat with raisins, walnuts, celery, onion, dijonaise & light curry seasoning, served on mixed greens with tomatoes & cucumber, balsamic vinaigrette, toasted naan points ... 15
- Garden** grape tomato, shaved carrot, pickled onion, Manchego cheese, herbed croutons, baby greens, balsamic vinaigrette ... 10
- Caesar** grape tomato, herbed garlic loaf croutons, parmesan, baby romaine, Caesar dressing ... 10

*Salad & Veg Plate Additions:    Local Catch ... 12\*      Argentinian Red Shrimp ... 9      Grilled Flat Iron Steak ... 9  
    Faroe Island Salmon ... 9\*                          Grilled Chicken Breast ... 8*

## Soup

- Minorcan Seafood Chowder** garnished with fresh herbs ... 7
- Soup du Jour** ... market price

## Sandwiches

*sandwiches include choice of side: Caesar Salad, Garden Salad, Pommes Frites, Truffle Frites +\$1*

- Chicken Salad** slow roasted whole chicken meat with raisins, walnuts, celery, onion, dijonaise & light curry seasoning, served on a butter toasted croissant with lettuce and tomato ... 14
- Local Catch** lightly blackened, melted cheddar, lemon caper aioli, lettuce, tomato, butter toasted brioche bun ... 16
- Steak Sliders\*** house ground steak burger, melted aged cheddar, caramelized onion, black garlic aioli, toasted potato rolls ... 12
- Blackened Shrimp Tacos** blackened royal red shrimp, Napa cabbage, Mexican street corn salsa ... 12

## Entrees

- Local Flounder** orzo with English peas, onion, grape tomatoes, and sweet corn, sautéed kale, tomato-mustard seed jam ... 24
- Faroe Island Salmon\*** herb roasted red bliss potatoes, sauteed spinach, tomato-mustard seed jam, lemon oil ... 24
- Flat Iron Steak\*** 8oz, grilled & sliced, bed of arugula, house cut steak fries, demi glace ... 25
- Vegetable Plate** Chef's selection of sautéed vegetables, wilted baby spinach, tomato - mustard seed jam, aged balsamic ... 15

## Desserts

- Cranberry and Pecan White Chocolate Bread Pudding** bourbon caramel... 8
- Vanilla Crème Brulee** with fresh berries ... 8
- Cookies & Cream** flourless chocolate & hazelnut cookie, chocolate mousse, cream cheese icing, vanilla ice cream ... 8
- Vanilla Ice Cream** ... 5
- Chocolate Ice Cream** ... 5
- Raspberry Sorbet** ... 5

**A 20% gratuity is recommended on parties of 10 or more. A \$5 split plate charge applies on all Salads and Sandwiches.**

PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.

\* CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, POULTRY OR SHELLFISH CAN INCREASE THE RISK OF FOOD RELATED ILLNESS.