

# LUNCH MENU

## APPETIZERS

**TODAY'S SOUP — \$8**

**BACON-WRAPPED DATES — \$16**

Applewood-Smoked Bacon, Texas Chèvre,  
Pomegranate-Agave Balsamic

**DUO CRAB CAKES — \$18**

Crispy Fried Lump Blue Crab,  
Sea Scallop Mousse, Grain Mustard Aioli

**HOUSE SALAD — \$10**

Champagne-Cracked Mustard Vinaigrette,  
Artisan Mixed Greens, Vegetable Confetti

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## ENTRÉES

**CREOLE SHRIMP — MP**

Chef's Special

**GRILLED CHICKEN "CAESAR" — \$22**

Seasonal Greens, Creamy Garlicky Dressing,  
Focaccia Croutons, Grana Padano

**PETITE BEEF TENDERLOIN — \$36**

Beer Cheese Fondue, Smoked Bacon Hash with  
Caramelized Peppers & Onions, Wilted Spinach

**OPEN-FACED HOUSE-SMOKED SALMON B.L.A.T. — \$20**

Housemade Bread, Smoked Bacon, Avocado,  
Vine-Ripe Tomatoes, Chilled Pesto Mayo, Kennebec Fries

**PASTABILITIES — \$16**

Spinach, Mushrooms, Herbs, Cracked Black Pepper,  
Grana Padano Cream Sauce

**ADD PROTEIN: Grilled Chicken +\$10 | Grilled Shrimp +\$12**

*Our Kitchen Will Always Accommodate Vegetarian & GF Diners*



Notice: An automatic gratuity of 20% and taxes will be added to your bill.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.