

WHAT'S FOR LUNCH

GOURMET SANDWICHES

SERVED WITH KETTLE CHIPS, CHEF CHOICE OF DESSERT

ROASTED TURKEY applewood bacon, lettuce, tomato, dijonnaise

TUNA SALAD sharp cheddar, lettuce, tomato

CUBAN smoked ham, roasted pork, swiss cheese, dijonnaise, pickles

CALI CHICKEN baked chicken breast, applewood smoked bacon, avocado, fire roasted tomatoes, monterey jack cheese, sriracha aioli drizzle

ROAST BEEF roast beef, horseradish cream, provolone cheese, pickled red onions, baby greens

CRISPY CHICKEN lettuce, tomato, buttermilk fried breast, homemade ranch, fennel cole slaw, dill pickles, baby brioche

CRABCAKE 4oz lump crabcake, pan seared, lettuce, tomato, pink peppercorn tartar
add \$4 if selected

SALMON BLT grilled salmon, applewood smoked bacon, lettuce, tomato, remoulade, brioche bun
add \$3 if selected

SPECIALTY SALADS

SERVED WITH CHEF'S CHOICE OF DESSERT

CHICKEN CAESAR fresh romaine tossed in a light Caesar dressing topped with croutons & parmesan cheese, topped with grilled chicken

RED OAK mixed baby greens, portobello mushrooms, gorgonzola cheese pecans, sun-dried cranberries, baked granny smith apples, goat cheese, dijon vinaigrette

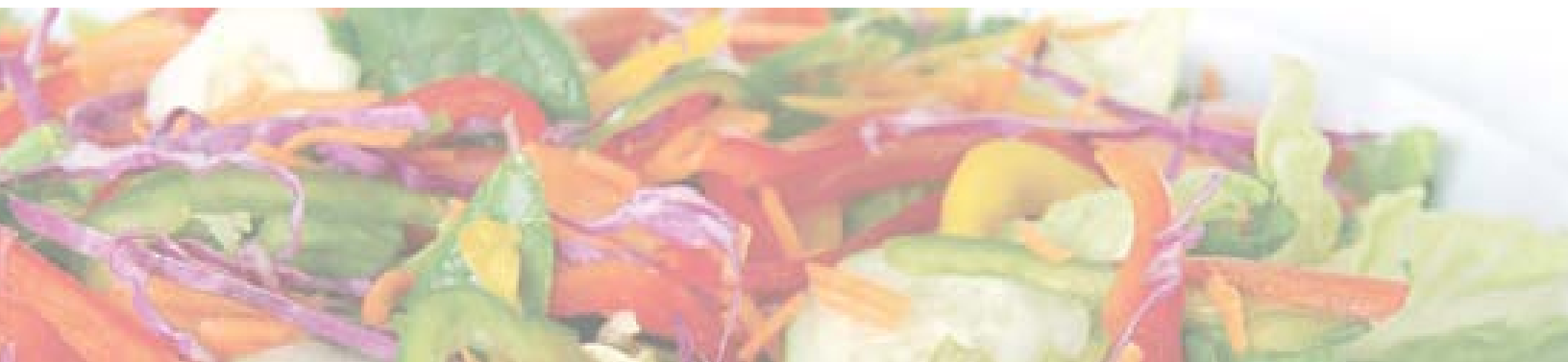
SPINACH spinach & portobello mushrooms, feta, balsamic vinaigrette

LOBSTER CAPRESE maine lobster, buffalo mozzarella, heirloom tomatoes, basil
add \$4 if selected

HARVEST GREENS mixed greens, shaved brussels, sun-dried cranberries, almonds, goat cheese, raspberry vinaigrette

CRANBERRY QUINOA quinoa, dried cranberries, roasted vegetables, cilantro vinaigrette

MAMMA MIA bed of romaine lettuce, red onions, diced tomatoes, diced mozzarella, roasted red peppers, banana peppers & chopped egg topped with ham, cappicola & salami, homemade italian dressing



PLATED LUNCH

ALL PACKAGES INCLUDE BREAD, COFFEE, ICED-TEA, SOFT DRINKS, FIRST & MAIN COURSE
** ADDITIONAL \$4 IF ADDING SOUP & SALAD TO MENU

FIRST COURSE (PICK ONE)

CAESAR

crisp romaine lettuce, herb croutons,
parmigiana cheese, house caesar dressing

CRAB BISQUE

a crowd favorite cream based soup, with
minced vegetables & fresh lump crabmeat

SPRING SALAD

mixed greens tossed with seasonal fresh
berries, balsamic vinaigrette

HOUSE SALAD

mixed baby greens & assorted fresh
vegetables with your choice of dressing

UP TO THREE ENTRÉE CHOICES AVAILABLE FOR YOUR EVENT

- ALL NON PASTA OR RICE ITEMS ARE SERVED WITH CHEF'S CHOICE OF VEGETABLE & POTATO

CRAB MELT

crab imperial topped with melted cheddar
cheese served open face on texas toast

SOFTSHELL BLT

batter fried softshell crab, bacon, lettuce,
tomato, chipotle mayo served on texas
toast

STUFFED FLOUNDER

fillet of flounder stuffed with crab imperial
and topped with light lobster sauce

STUFFED BREAST OF CHICKEN

stuffed with asparagus, cornbead stuffing
and imported cheeses

STUFFED PORTOBELLO MUSHROOM CAP

sautéed spinach & crabmeat atop a
portabella with melted mozzarella cheese
and marinara
vegetarian option

TORTELLONI PRIMAVERA

cheese filled tortelloni pasta, seasonal
fresh vegetables, light cream sauce

CHICKEN CHESAPEAKE

grilled chicken breast, topped with crab
imperial, light lobster sauce

PENNE SANTA MARIA

penne pasta, sautéed with gulf shrimp,
scallops, crabmeat in a creamy aurora
sauce

ROASTED PRIME RIB OF BEEF

classic beef rib slow roasted, served with
au jus

LONDON BROIL

marinated beef served with au jus naturale

SHRIMP SCAMPI

sautéed gulf shrimp, garlic butter sauce

JUMBO LUMP CRAB CAKE

4 oz. jumbo lump crab cake pan seared
golden brown

BACON-CHEESEBURGER

prime half lb angus beef burger, lettuce,
tomato, onion, bacon, american cheese,
brioche

CHICKEN "TWO-WAYS"

roasted, free range breast, stuffed with
chicken sausage, blackened, blue cheese
mornay sauce

VEGETABLE LASAGNA

homemade wheat pasta, layered with
spinach, mushrooms, asparagus, carrots,
zucchini, tomato sauce & onion bechamel
sauce

GRILLED SALMON

served with a warm lemon vinaigrette

LEMON CHICKEN

sautéed medallions of breaded chicken
breast, lemon beurre blanc