

# LUNCH MENU

## RAW BAR

EAST & WEST COAST OYSTERS \$3 EACH

LITTLENECK CLAMS \$2 EACH

CHILLED JUMBO SHRIMP \$5 EACH

*Fresh Lemon ~ Mignonette ~ Cocktail Sauce*

## SMALL PLATES

CLASSIC LOBSTER BISQUE \$14  
*Lobster Meat, Lemon Foam*

APPLE ARUGULA SALAD \$13  
*Manchego, Dried Cranberries, Candied Walnuts,  
Sherry Vinaigrette*

JUMBO LUMP CRAB CAKE \$20  
*Fennel, Roasted Pepper Aioli*

TUNA TARTARE \$15  
*Jalapeno, Radish, Edamame, Wonton Crisp*

PUMPKIN RAVIOLI \$10/\$20  
*Sage, Pumpkin Seed Oil, Roasted Pumpkin Seeds*

TRADITIONAL CAESAR SALAD \$13  
*Add Grilled Chicken \$6 Shrimp \$10 Filet Mignon \$8*

## MAIN COURSE SALADS

FRESH TUNA NICOISE \$24 *Fingerling Potato, White Anchovy* MAINE LOBSTER SALAD \$22  
*Avocado, Haricot Vert, Hearts of Palm,  
Honey Coriander Vinaigrette*

STEAK SALAD \$20 *Filet Mignon, Baby Iceberg,  
Jasper Hill Bleu cheese,  
Heirloom Tomato* BROWN DERBY COBB SALAD \$25  
*Grilled Chicken, Avocado, Bacon,  
Hard Boiled Egg,  
Buttermilk Ranch Dressing*

## SANDWICHES

TURKEY CLUB \$16  
*Whole Grain Bread, Avocado, Bacon*

NEW ENGLAND  
LOBSTER ROLL \$22

FRENCH DIP \$20  
*Shaved Prime Beef, Gruyere, Garlic  
Mayo, French Baguette*

PRIME DRY AGED  
BEEF BURGER \$18  
*Focaccia Bun, Vermont Cheddar,  
Smokey Bacon*

## FRESH CATCHES

CODFISH \$26  
*Roasted Acorn Squash, Charmoula,  
Moroccan Spices*

NEW BEDFORD DIVER SCALLOPS \$28  
*Mushroom Risotto, Parsley Puree, Red Sorrel*

## GRILLED STEAKS & CHOPS

ALL BEEF IS USDA PRIME AND CURED 28 DAYS  
IN OUR OWN AGING BOX

PORTERHOUSE FOR TWO 36 oz. \$94

BONE IN NEW YORK STRIP 20 oz. \$55

BONE IN RIB EYE 22 oz. \$56

CAB FILET MIGNON

9 oz. \$45

12 oz. \$60

PRIME NY STRIP STEAK 16 oz. \$42

## SAUCES

GREEN PEPPERCORN

BEARNAISE

CC STEAK SAUCE

## SIDES \$9

MACARONI & CHEESE

ROASTED MUSHROOMS & CARAMELIZED ONIONS

TRUFFLE STEAK FRIES

YUKON MASHED POTATOES

GRILLED ASPARAGUS

CREAMED SPINACH

## PRIX FIXE LUNCH

### MAIN COURSE

CHOICE OF

PAN ROASTED SALMON

*Spaghetti Squash, Oyster Mushrooms,  
Mustard Seed Vinaigrette*

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ROASTED ORGANIC CHICKEN

*Sorghum & Freekeh Risotto, Mascarpone,  
Fresh herbs*

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BRAISED SHORT RIBS OF BEEF

*Burgundy Mushrooms, Brussels Sprout Leaves,  
Whipped Potato*

### SMALL PLATES

CHOICE OF

CARAMELIZED FIVE ONION SOUP  
*Gruyere Toast*

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SIMPLE SALAD OF ARTISANAL  
YOUNG GREENS  
*Shallot Vinaigrette*

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TRADITIONAL CAESAR SALAD  
*Parmesan Croutons*

### DESSERTS

CHOICE OF

TAHITIAN VANILLA CRÈME BRULÉE  
*Fresh Berries, Shortbread Cookie*

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CHOCOLATE GANACHE CAKE  
*Toasted Marshmallows, Caramel Sauce*

MONDAY THROUGH FRIDAY 11:30 A.M. TO 2:00 P.M.

2 COURSES \$27 PER PERSON ++

3 COURSES \$35 PER PERSON ++

TAX AND GRATUITY NOT INCLUDED