

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
*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