

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

SMALL PLATES CHOICE OF

CARAMELIZED FIVE ONION SOUP
Gruyere Toast

WARM GOAT CHEESE SALAD
Marinated Beets, Frisee, Balsamic

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

MAIN COURSE CHOICE OF

GRILLED SALMON LEAF
*Braised Red Cabbage, Orange Marmalade,
Haricots Verts, Rosemary*

PAN ROASTED ORGANIC CHICKEN
Purple Peruvian Potato, Fennel, Arugula

BRAISED SHORT RIBS OF BEEF
*Burgundy Mushrooms, Brussels Sprout Leaves,
Whipped Potato*

DESSERTS CHOICE OF

NEW YORK STYLE CHEESECAKE
Marinated Strawberries

FUJI APPLE STRUDEL
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