

The Pilgrim \$8

Sliced roast turkey, cranberry sauce, Hellmann's mayonnaise, and warm dressing. Served with a side of gravy.

Turkey Burger \$9

Grilled 8 oz. chipotle spiced turkey burger with smoked gouda, grilled onions, lettuce and smoked paprika aioli.

Pulled Pork \$8

Slow roasted pulled pork with vidalia onion-cabbage cole slaw, melted cheddar and house made BBQ sauce on a toasted baguette.

C.A.B. Burger \$8

Grilled 8oz house ground and seasoned Certified Angus Beef burger with lettuce, tomato and onion on a toasted brioche bun.

Grilled Cheese \$7

Taleggio cheese on toasted Italian bread with heirloom tomato and crisp pancetta.

Ahi Tuna \$10

Seared Ahi tuna with ginger-wasabi mayo and spicy Asian slaw on toasted brioche.

Fish and Chips \$8

Tempura fried Maine codfish with fries, malt vinegar and English tartar sauce.

C.A.B. Flat Iron BLT \$9

Grilled Certified Angus beef flat iron steak on thick country toast with lettuce, tomato, applewood smoked bacon and a horseradish Dijon aioli.

Chicken Salad Sandwich \$6

Grilled chicken with grapes, walnuts and tarragon mayo on toasted marble rye with lettuce and tomato.

Hazelnut Chicken \$11

Hazelnut crusted chicken breast with arugula, roasted red peppers, provolone cheese and basil mayo on grilled focaccia.

Chicken Breast Club \$10

Grilled chicken, avocado, red onion, lettuce, tomato and applewood smoked bacon on toasted ciabatta with bleu cheese mayo.

Cuban Sandwich \$8

Roast pork, black forest ham, pickles, Swiss cheese and dijon mustard on a toasted baguette.

Thai Shrimp and Noodles \$11

Sauteed shrimp and baby bok choy with soba noodles and a spicy green curry-coconut sauce.

The International \$11

Panko encrusted chicken breast, brie cheese, and a raspberry confit served on ciabatta bread.

☛ Portobello Panini \$9

Grilled portobello mushrooms, roasted red peppers, zucchini, squash, goat cheese and caramelized onions served on ciabatta bread.

Lobster Mac and Cheese \$11

Lobster, cavatappi pasta and herbs baked in a four cheese lobster cream sauce.

Ginger Man Paella \$10

Shrimp, clams, chicken, calamari and spicy chorizo sausage tossed with saffron rice.

Desserts

Dark Chocolate Mousse \$6

With hazelnut toffee crust.

Cheesecake \$7

Featured selection by "Cheesecake Machismo".

Crème Brulee \$6

Ask your server for today's selection.

Port of All Calls \$7

The perfect ending!

Stilton, roasted pecans, and chocolate.

With a glass of Ramos Pinto Porto LBV \$11

S Lunch Selections

12 oz Saratoga Sparkling Water	\$3
Pint Soft Drink	\$3
Italian Sodas	\$4
Lemonade	\$3
Juice	\$3
Iced Tea	\$3

Beverages

Freshly Ground Coffee	\$3
Torani Coffees	\$4
Espresso	\$4
Cappuccino	\$4
Steamer	\$3
Harney & Sons Teas	\$4