

# Lunch Selections

☞ **Risotto & Squash \$10**

Risotto, wild mushroom, root vegetables, roasted acorn squash bowl, white bean puree, four-cheese blend crust.

**Grilled Steak and Tomato \$14**

Grilled flat Iron steak, grilled tomato, house pulled melted mozzarella, arugula, red onion, grilled Italian bread.

☞ **Butternut Squash & Pasta \$11**

Roasted butternut squash, roasted wild mushrooms, baby spinach, shaved goat cheese honey brown butter sauce, angel hair pasta.

**Chicken Salad \$9**

Chicken salad on toasted rye with lettuce, tomato and choice of cheese.

**Corned Beef Reuben \$10**

Corned beef, sauerkraut, and Russian dressing on toasted marble rye.

**Chicken Sandwich \$13**

Panko crusted, fried, house cured smoked bacon, cheddar cheese, mashed potato, roasted garlic demi, bourbon honey mustard, toasted Ciabatta bread.

**Scallop Tacos \$13**

Duck fat roasted scallops, spicy roasted red pepper sauce, roasted wild mushroom, baby arugula, flour tortillas.

**Lobster Roll \$16**

Butter poached lobster on a toasted baguette with coleslaw and your choice of side.

**Grilled Angus Burger \$10**

8oz house ground and seasoned Angus beef short rib burger on toasted brioche with lettuce, tomato and onion.

**PEI Mussels \$16**

1lb of fresh mussels steamed, vanilla basil cream sauce, toasted garlic bread.

☞ **Grilled Cheese and Soup \$8**

Vermont cheddar and Jack cheeses on toasted Italian bread with a cup of soup du jour.

**The Pilgrim \$10**

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

**Lobster Mac and Cheese \$13**

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

**Ginger Man Paella \$13**

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

☞=vegetarian selection